



YELVERTON RESERVE CHARDONNAY

Vintage | 2024

Grape variety | 100% Chardonnay - Gingin clone

Oak maturation | 10 months - 34% new and 66% 2 year old French oak barriques and puncheons

Typical analysis | 13% Alc/Vol

Release date | August 2025

TASTING NOTES

Colour | Pale straw-green

Aroma

Intense, rich and complex, the wine opens with meal, lanolin and nutty oak. There's a minerally-gunflint complexity with underlying lime and grapefruit.

Palate

A long and focused palate with great drive, very fine acidity and an elegant creamy texture. There are complex characters of lanolin, flint and roasted nuts with a creamy lees richness. A complex and elegant Chardonnay with balanced richness and acidity that will age gracefully over the next 8 years.

Food matches

Pumpkin ravioli, grilled veal chops, cheddar cheese, seafood

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2033.

WINEMAKERS COMMENTS

Viticulture

All the fruit used to make the Yelverton Chardonnay is sourced from our Forrest Vineyard located in Wilyabrup. The grapes are grown with absolute attention to detail. Identification of soil boundaries within blocks is the first step in selecting potentially superior fruit. Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in this premium block allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2024 vintage had a warm to hot growing season leading to an early harvest in late January which helped to retain fine natural acidity.

Winemaking

Our Forester Yelverton Chardonnay grapes are hand picked and held in cold storage overnight to eliminate the need for must chilling. All fruit is whole bunch pressed with only the first 500 litres per tonne used to make this wine. The juice is then left to start fermentation naturally in barrel. 22% of the wine was put through malo-lactic fermentation for the sole purpose of reducing the harsh malic acid. The barrels had minimal lees stirring over the 10 months on lees

Storage/Bottling

The 2024 Yelverton was bottled in January of 2025 to premium Burgundy glass with a stelvin closure. Stored in our temperature controlled cellar prior to release this wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2032.