

Rochford. Captivate the senses.

Estate Chardonnay 2021

Chardonnay clones: I10V5, 76 and P58

Tasting Notes:

A nose of ripe grapefruit, a little struck match with a whisper of oak spice to accompany lime leaf and lemon sorbet. The palate is crystalline with freshness and purity of nectarine and citrus fruits. Texture comes up as the wine breathes bringing a subtle creaminess to the palate finishing long, 2021 was such a stellar year for Yarra Chardonnay.

Viticulture Notes:

2021 was a prolonged, classical season allowing for brilliant definition of flavour across our range.

This wine is a blend of Chardonnay grapes from two vineyards in Gruyere and Woori Yallock, Yarra Valley..

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

Harvest: Picked between the 19th and 23rd of February
Vinification & Elevage: Fruit was whole bunch pressed directly to French oak barriques, puncheons and a foudre (15% new) for primary fermentation. 10% of the blend underwent malolactic conversion with no lees stirring. 10 months on lees in oak.

Technical Data:

Alcohol 12.9%

Contains Sulphites

Vegan Wine

