

YANDRA VINEYARD CHARDONNAY

The Yandra Vineyard in Lenswood sits at 480m elevation with mixed gravel brown clay loam soil over heavy red clay. Planted in 1998 to the G9V7 clone, Yandra Vineyard is east facing, receiving morning sun and afternoon shade, ideal for Adelaide Hills Chardonnay.

VINTAGE

2024

REGION

Adelaide Hills, Lenswood

GRAPE VARIETIES

Chardonnay 100%

COLOUR

Pale straw

BOUQUET

A fragrant bouquet of flinty minerality layered with stone fruit, citrus zest, and subtle hints of baking spice and fresh dough.

PALATE

The palate is savoury and refined, with notes of almond and baked biscuit, layered over Beurre Bosc pear, lemon zest, and bright citrus. A subtle saline edge and a fine, chalky texture carry through a focused, even line.

FOOD MATCH

Lobster dumplings with XO sauce.

DRINK

From release and over the next 15 years.

VINEYARD

Grapes were sourced from the SWA certified Yandra Vineyard in Lenswood, Adelaide Hills, where vines planted in 1998 grow in gravelly brown clay loam over deep red clay.

OAK MATURATION

20% new French oak puncheons with the balance in one, two and three year old French oak puncheons for nine months.

TECHNICAL DETAILS

pH 3.2 T.A. 7.4g/L ALC 12.5%

WINEMAKERS

Emma Wood, Kelly Wellington and Grace Wang.

VINIFICATION

Handpicked grapes were whole bunch pressed and the free run component of the juice filled to French oak for spontaneous/wild fermentation.

Upon completion of primary ferment, all barrels were tasted weekly to monitor the increasing complexity and malolactic activity as lees stirring was introduced.

Around 60% of the barrels completed malolactic fermentation with the remainder incomplete to capture fruit brightness and natural acidity. No further acid adjustment was required.

