



YELVERTON RESERVE CHARDONNAY



Vintage | 2018

Grape variety | 100% Chardonnay (Mendoza cloan, commonly referred to as Gin Gin in WA)

Oak maturation | 10 months - 80% new and 20% 2-3 year old French oak barriques and puncheons

Typical analysis | 13.5% Alc/Vol

Release date | August 2021

TASTING NOTES

Colour | Pale straw with hints of green.

Aroma

Ripe fruit with nutty - almond like oak. There is an underlying smokey-lanolin complexity with peach, nectarine, spice and lime.

Palate

Rounded and smooth with a creamy texture and a fine line of acid. There are ripe fruit characters of peach, nectarine and spicy - nutty oak.

Food matches

Pumpkin ravioli, grilled veal chops, cheddar cheese

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2025.

WINEMAKERS COMMENTS

Viticulture

Fruit sourced to make the Yelverton is 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 these premium blocks allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2018 vintage was a warm and consistent grow season with no heat spikes.

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. 78% of the wine was put through malo-lactic fermentation for the sole purpose of reducing the harsh malic acid. The barrels were stirred over seven months before the wine was allowed to clarify and rest on lees before careful selection of the best barrels to make the final blend.

Storage/Bottling

The 2018 Yelverton was bottled in December of 2018 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 2025.



YELVERTON RESERVE CHARDONNAY ACHIEVEMENTS

2019 YELVERTON RESERVE CHARDONNAY

Royal Adelaide Wine Show 2020 | **Bronze**
Wine Show of Western Australia 2020 | **Bronze**

2018 YELVERTON RESERVE CHARDONNAY

London International Wine Challenge 2020 | **TROPHY - MARGARET RIVER CHARDONNAY TROPHY**
London International Wine Challenge 2020 | **GOLD**
Australian Small Wine Makers Show 2019 | **TROPHY - CHAMPION CHARDONNAY OF THE SHOW**
Australian Small Wine Makers Show 2019 | **GOLD**
Winestate Magazine 2020 Chardonnay Tasting | **4.5 Stars**
Wine Show of WA 2019 | **Silver**
Perth Royal Wine Awards 2020 | **Silver**
London International Wine Challenge 2019 | **Bronze**
Decanter World Wine Awards 2020 | **Bronze**
Margaret River Wine Show 2020 | **Bronze**
Royal Adelaide Wine Show 2020 | **Bronze**
Perth Royal Wine Awards 2021 | **Bronze**

2017 YELVERTON RESERVE CHARDONNAY

Winestate Magazine 2020 Chardonnay Tasting | **4.5 Stars**
International Wine & Spirit Competition 2018 | **Silver**
London International Wine Challenge 2018 | **Silver**
Decanter World Wine Awards 2019 | **Silver**
Sydney International Wine Comp 2020 | **Finalist**
Wine Show of WA 2019 | **Bronze**
Royal Hobart Wine Show 2019 | **Bronze**
Decanter World Wine Awards 2018 | **Bronze**

HALLIDAY WINE COMPANION

2018 Yelverton Reserve Chardonnay - 93 Points
2017 Yelverton Reserve Chardonnay - 95 Points