

January 23, 2017

## SUMMER CHARDONNAYS

**W**e're back after the December-January break. In reality, it's no break. Many, many hours are going into preparations for the 2017 Winewise Championship, including sending personal invitations to over 400 producers.

But the tasting must go on, and we start 2017 with some dry whites that suit the hot weather.

# YERING *Station*

**2014 Yering Station Yarra Valley Chardonnay** Here's a great example of modern Australian chardonnay. It's all there – white peach, toasted nuts, subtle oak, texture and length. A fresh, complex, delicious chardonnay. (\$38.00) ★★★★★☆

[https://www.vintagecellars.com.au/White%20Wine/yerling-station-chardonnay-750ml\\_147217](https://www.vintagecellars.com.au/White%20Wine/yerling-station-chardonnay-750ml_147217)



**2015 Xanadu Margaret River Chardonnay** A youthful chardonnay that is tight and restrained, yet exudes quality. The fruit spectrum is grapefruit-white peach, and there's an appealing talc-like texture, subtle complexity and impressive length. Give it a year or two. (\$37.00) ★★★★★☆

<http://www.xanaduwines.com/products/14185-chardonnay/>

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**2015 Deviation Road Adelaide Hills Chardonnay** The intense white peach varietal aroma and flavour are complemented by a hint of toasted cashew. Input from French oak is comparatively reserved, and the palate has a creamy feel. (\$45.00) ★★★★★

**2015 Colmar Estate Orange Chardonnay** It's the essence of restraint, yet shows subtle white peach aromas and a little creaminess on the palate together with crisp acidity. This is a very fresh, precise wine, but does it have quite enough mid-palate intensity? (\$28.00) ★★★★★

**2015 d'Arenberg The Lucky Lizard Adelaide Hills Chardonnay** Chester Osborne and the d'Arenberg crew have gradually fine-tuned this chardonnay over the past few years, and this one delivers the goods. It's fresh and complex, but not overdone, and offers intensity backed up by balanced grip and acidity. (\$25.00) ★★★★★

**2015 Morambro Creek Padthaway Chardonnay** A full flavoured, fruit driven chardonnay with a gentle touch of nuts and butter barrel ferment complexity. Enjoy this one now. (\$34.95) ★★★★★

**2015 Cherubino Laissez Faire Porongurup Chardonnay** Rich and full, with a whiff of funkiness and a well-judged touch of oak. It's drinking well now. (\$39.00) ★★★★★

**2016 West Cape Howe Old School Chardonnay** Good freshness and drinkability in a fresh young chardonnay with varietal character and a touch of complexity. (\$22.00) ★★★★★

**2016 Yalumba Organic Chardonnay** Fresh and peachy, with a little phenolic texture. A pleasant drink that is better than your average vermentino or pinot gris. Don't overlook wines like this. (\$17.00) ★★★★★

This group provides an excellent example of the high average quality of the Australian chardonnay sector.

**2009 Lamberts Canberra District Chardonnay** Lester recently did some consulting work for the new proprietors of Lamberts Winery, to be renamed Contentious Character. Part of the work was evaluating museum stock, and there were some hidden treasures. Among them was this eight year old chardonnay which is nutty and mature, but fresh, and has a good spine of acidity. It's drinking well, but has time to go. An excellent example of mature chardonnay and a tribute to the screwcap seal. (\$28.00) ★★★★★

There is also a remarkable, faintly sweet 2009 Pinot Gris. (\$30.00)

<http://contentiouscharacter.com.au/>

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