

Chardonnay

Sorry (I'm not, really) for beating the Australia v France drum again, but why risk corked or prematurely oxidised white burgundy when you can buy Australian wine of similar quality for much less? The ★★★★★ wines in this tasting are of the highest quality and the ★★★★★ chardonnays offer excellent value.



2017 Soumah Equilibrio (Hexham Vineyard) Yarra Valley

Chardonnay This is a chardonnay of both power and finesse. The intense aromas suggest white nectarine with a faint hint of grapefruit, and the palate is a long, powerful, textural delight. (\$70.00) ★★★★★
<https://soumah.com.au/product/2017-soumah-equilibrio-chardonnay/>

2015 Patina Orange Chardonnay The white stone fruit characteristics of the cool Orange region show clearly, and the nutty barrel ferment impact is very appealing. A creamy, acid-fresh style. (\$35.00) ★★★★★

2015 Patina Orange Reserve Chardonnay Is the Reserve “better” than the “standard” wine. That’s up to you. In the Reserve, even though newer oak is used, fruit intensity is the big feature, therefore the barrel ferment complexity isn’t quite as obvious, but the texture, length and structure impress considerably. (\$45.00) ★★★★★
<http://www.patinawines.com.au/all-wines/>

2016 Oakridge Local Vineyard Series Barkala Ridge Vineyard

Yarra Valley Chardonnay The white peach and nougat aromas are quite captivating, and the long, textural palate delivers in every way. Classy chardonnay. (\$38.00) ★★★★★
<https://www.oakridgewines.com.au/products/19760-local-vineyard-series-barkala-ridge-chardonnay/>

2017 Soumah Hexham Vineyard Yarra Valley Chardonnay Both white and yellow peach aromas show out, together with lees nuttiness and a whiff of classy oak. The mouthfeel is a delight, and the acid-fresh finish lingers long. (\$40.00) ★★★★★
<https://soumah.com.au/product/2017-soumah-single-vineyard-chardonnay-hexham/>

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2015 Tyrrell's Vat 47 Hunter Chardonnay A vibrant varietal wine in which the aromatics are complemented by nuances of toasted nuts. The palate is silky and long, finishing with cleansing acidity. We haven't seen the best of this one yet. (\$75.00) ★★★★★☆

<https://www.tyrrells.com.au/shop/>

2017 Soumah Upper Ngumby Vineyard Yarra Valley Chardonnay

A very fresh white peach style with subtle cashew barrel ferment overtones. It's a lively young chardonnay with grip and texture. (\$40.00)

★★★★★

2016 Tarrawarra Estate Yarra Valley Chardonnay A well crafted chardonnay offering restrained stone fruit flavour and fine, talc-like palate texture. (\$25.00) ★★★★★

2016 Coldstream Hills Yarra Valley Chardonnay The ever-reliable Coldstream Hills again delivers value and quality. White peach flavour is complemented by a creamy texture and fresh acidity. (\$25.00) ★★★★★

2017 Santolin Gladysdale Yarra Valley Chardonnay The nose is richly varietal, with fairly prominent oak and a tropical fruit hint. Freshness is the strength of a flavour-packed palate. ★★★★★☆

2016 Sandalford Prendiville Reserve Margaret River Chardonnay White stone fruit and grapefruit aromas with faint grilled almonds. Has some texture, but needs more weight to carry the acid. ★★★★★☆

2016 Deen De Bortoli Vat Series No. 7 Chardonnay If you're looking for freshness and varietal flavour without paying much money, this is the wine for you. It's a tribute to the talent and thoroughness of the De Bortoli team at Bilbul. (\$11.00) ★★★★★☆

<http://www.winestar.com.au/de-bortoli-deen-vat-7-chardonnay-2016>

2017 d'Arenberg The Lucky Lizard Adelaide Hills Chardonnay There's plenty of stone fruit varietal aroma and flavour, together with a slight nuttiness, but the palate finishes with a firm grip. ★★★★★☆

2016 Shingleback Kiss Me Kate Adelaide Hills Chardonnay Peachy, full flavoured and straightforward. Enjoy it now. ★★★

2017 Sandalford Estate Reserve Margaret River Chardonnay White peach and grapefruit, with a hint of granny smith apple and nuttiness. Lean and acidic on the finish. ★★★

2017 Hay Shed Hill Margaret River Chardonnay Very fresh grapefruit aroma with a slightly green edge. The palate starts off well but tapers to a fairly acidic finish. ★★★

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