



SOMERLED

CELLAR DOOR

We've been talking a lot about what makes our chardonnay so different lately.

It's modelled on the early Penfolds Yattarna chardonnays ('White Grange').

I first tasted this wine as a Penfolds winemaker before we even came up with the name 'Yattarna' I think! It made such an impact on me at the time – elegant, refined, restrained, and with lovely lingering flavours and balance.

The key feature however is the full 'malolactic' treatment of the wine, to soften the sharp acids and create a lush texture, and beautiful butterscotch, nutty, biscuity secondary characters.

I had only seen it once before, in Germany, where they had experimented with it on a riesling.

While standard in red wines, it was really unusual at the time with whites.

To take the Yattarna through the complete malolactic fermentation, rather than partial, was particularly unique, and has informed the creation of Somerled Chardonnay and Somerled Fumé Blanc.

