

MT YENGO

riverina non-vintage sparkling



LEGEND
AUSTRALIAN WINE IMPORTS

Grape(s): 98% Chardonnay, 2% Semillon

GI: Riverina

Site(s): A single grower in Beelbangera

Vintage notes: A base of the 2024 vintage. Yields were up in the Riverina compared to a relatively depressed 2023 vintage, with chardonnay being a stand-out grape both in terms of quality and quantity. While 2023 had a difficult fruit-set with hot vintage conditions, 2024 has a plentiful fruit-set with cooler vintage conditions, helping chardonnay excel and find balance.

Vineyard notes: From a single grower in Beelbangera, just outside Griffith, in northwest Riverina. Soils are red-brown earth deposited by ancient streams, that are especially free-draining soils around Griffith.

Winemaking: The grapes are gently pressed to stainless steel for primary fermentation with native yeast. Effervescence is achieved via charmat method, with pressurization occurring in tank.

Closure: Diam

ABV: 12%

Label design: The label design of Mt Yengo is an integral part of their story. One of the pillars of indigenous-owned Mt Yengo is to promote the culture, art, and heritage of Australia's First Nations communities. This label was created by now-partner Wayne Quilliam. Proceeds from each bottle sold are donated to the National Indigenous Culinary Institute.

Tasting notes: The nose is bright and expressive, with aromatics of lemon aspen (a spongy, floral native citrus), granny smith apple, white pepper, and sunflowers. The palate combines a juiciness of fruit with a long, linear pull of freshness for a balance that works perfectly as an aperitif, with a meal, or in a spritz.