



2021
YERING STATION
VILLAGE
CHARDONNAY



TASTING NOTES

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| COLOUR | Bright pale straw. |
| NOSE | Opens with a touch of flint amongst citrus, white peach and nectarine. |
| PALATE | Hints of barrel ferment complexity balanced with fresh citrus acidity, leaving the wine with a long and clean finish. |

WINE MAKING

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|-----------------------------|-----------------------|
| VARIETAL COMPOSITION | 100% Chardonnay |
| ALCOHOL | 13% |
| PH | 3.39 |
| FERMENTATION METHOD | 100% Barrel |
| FERMENTATION TIME | NA |
| SKIN CONTACT | NA |
| BARREL ORIGIN | 500L French puncheons |
| BARREL AGE | 16% new |
| TIME IN BARREL | 9 months |
| MLF | None |
| YEAST TYPE | CY3079, CX9, Melody |

VITICULTURE

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|------------------------------|-----------------------------------|
| REGION | Yarra Valley |
| DATE OF HARVEST | Late February - Mid March |
| YIELD | 2.5 tonnes/acre |
| VINE AGE | 5-20 years old |
| CLONE | Mendoza, I10V5, P58 |
| METHOD | Machine harvested |
| SOIL TYPE | Duplex grey loam over yellow clay |
| CULTIVATION PRACTICES | Cane pruned VSP |

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