



2019  
YERING  
STATION  
CHARDONNAY



## TASTING NOTES

<b>COLOUR</b>	Bright straw.
<b>NOSE</b>	Lemon, lime and pear fruit focus with floral notes.
<b>PALATE</b>	A beautiful palate supported by toasted almond oak characters and a slight flint element derived from the barrel fermentation. Fine acid provides the structure which the texture builds upon, delivering a long, balanced mouthfeel with good persistency.
<b>CELLAR</b>	Drinks well now, but will be at its best in 2025, and will continue to drink well through to 2030.

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## WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Chardonnay
<b>ALCOHOL</b>	13.5%
<b>PH</b>	3.61
<b>FERMENTATION METHOD</b>	Barrel fermentation
<b>FERMENTATION TIME</b>	16 days
<b>BARREL ORIGIN</b>	French 500L
<b>BARREL AGE</b>	28% new, 72% 1-4 years old
<b>TIME IN BARREL</b>	10 months
<b>YEAST TYPE</b>	30% wild, 70% CY3079
<b>MLF</b>	NA

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## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid February - early March 2019
<b>VINE AGE</b>	Average 25 years
<b>YIELD</b>	2 tonnes/acre
<b>METHOD</b>	Handpicked
<b>CLONE</b>	Mendoza
<b>SOIL TYPE</b>	Grey clay loam overlying siltstone
<b>CULTIVATION PRACTICES</b>	VSP

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