

# YERING

## Station

### TASTING NOTES

<b>PRODUCT</b>	Yering Station Reserve Chardonnay
<b>VINTAGE</b>	2010
<b>COLOUR</b>	Bright, light straw with green tints
<b>NOSE</b>	Classic white peach/pear with citrus undertones. Delicate cinnamon spice compliment the toasty barrel fermentation creaminess.
<b>PALATE</b>	Pristine and complex, the fruit centre expresses purity and focus. Grapefruit minerality combined with toasty oak spices enhance a very long, elegant finish.

### WINEMAKER COMMENT

A wonderful vintage where the fruit was able to ripen to maturity in cool conditions. Low yielding from 11-27 year old vines, only the best batches and selected barrels make it into the reserve program. We identify parcels that express regional personality and display purity, concentration and minerality.

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Chardonnay
<b>ALCOHOL</b>	13.5%
<b>FERMENTATION METHOD</b>	100% Barrel fermentation
<b>FERMENTATION TIME</b>	14-20 days
<b>BARREL ORIGIN &amp; SIZE</b>	French, 500 litres
<b>TIME IN BARREL</b>	11 months
<b>AGE OF BARREL</b>	40% New, 60% 1 & 2 years old
<b>YEAST TYPE</b>	50% Natural 50% Cultured CY3079
<b>RESIDUAL SUGAR</b>	0.07 g/L
<b>PH</b>	3.27

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid March 2010
<b>VINE AGE</b>	30% 27 years 70% 11 years
<b>SOIL TYPE</b>	Yellow clay loam over deteriorated Mudstones
<b>YIELD</b>	1.8 t/acre
<b>METHOD</b>	Hand
<b>CLONE</b>	70% Mendoza
<b>CULTIVATION PRACTICES</b>	Trellis vertical shoot positioning.

