

# YERING *Station*

## TASTING NOTE

<b>PRODUCT</b>	2011 Yering Station Chardonnay
<b>VINTAGE</b>	2011
<b>COLOUR</b>	Light field straw.
<b>NOSE</b>	Intense citrus & white nectarine fruit overlaid with subtle vanillan oak. Layers of complexity evolve in the glass.
<b>PALATE</b>	Concentrated fruit flavours of grapefruit are balanced by wonderful natural acidity. Fruit intensity is complimented by precise oak and careful maturation. Crisp, mouth filling and incredible length provide balance which will be rewarded with time.
<b>CELLAR</b>	Now - 2016

## WINE MAKING

<b>VARIETAL COMPOSTION</b>	100% chardonnay
<b>ALCOHOL</b>	13.5%
<b>FERMENTATION METHOD</b>	Barrel
<b>TIME IN BARREL</b>	9 months
<b>RESIDUAL SUGAR</b>	N/A
<b>YEAST TYPE</b>	50% Wild 50% Wet cultured
<b>MLF</b>	0
<b>PH</b>	3.24

## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	March 2011
<b>VINE AGE</b>	10-26 years
<b>YIELD</b>	2.3 t/acre
<b>METHOD</b>	Hand picked
<b>CLONE</b>	Mendoza, P58,76, 95

