

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Village Chardonnay
VINTAGE	2011
COLOUR	Pale straw with green hues
NOSE	Lovely white peach & pear fruit. Creamy 'barrel ferment', cashew nut supported by a citrus/mineral freshness.
PALATE	An intoxicating mix of stone fruit purity and an edgy flintiness. Vanillin oak spice richness finishing with a crisp clean acid tail.
CELLAR	drink now - 2018
WINEMAKER COMMENTS	Hand-picked and gently pressed has maximised the 'fruit core'. Barrel fermented and partial lees stirring added complexity and richness. 2011 vintage will age gracefully with lovely natural acidity.

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	12.0%
FERMENTATION METHOD	100% Barrel fermentation
BARREL ORIGIN & SIZE	French 228 & 500 Litres
TIME IN BARREL	9 months
AGE OF BARREL	25% new; 75% seasoned
YEAST TYPE	Wild ferment & Cultured CY3079
SKIN CONTACT TIME	Nil
FERMENTATION TIME	21 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March 2011
VINE AGE	9-14 years
SOIL TYPE	Grey loam over yellow clay
YIELD	2.5 t/acre
METHOD	Machine & Hand harvest
CLONE	Mendoza, P58,76, 95
CULTIVATION PRACTICES	Trellis VSP

VINTAGE 2011

A very cool and late harvest in the Yarra Valley. All of the wines express wonderful minerality with the racy acidity and a fine purity. The cool weather meant lower alcohol at the same level of concentration and ripeness. These wines will age gracefully.

