

YERING

Station

TASTING NOTES

PRODUCT	Little Yering Chardonnay
VINTAGE	2012
COLOUR	Pale straw
NOSE	Great intensity with mineral notes, grapefruit and cool citrus flavours. This wine shows a delicate balance between ripe fruit, crisp acidity and subtle oak.
PALATE	Medium weight with clean citrus fruit supported by well integrated French oak and balanced acidity. Great structure and length in the finish, this wine show typical cool climate characteristics and will reward medium term cellaring.
CELLAR	drink now - 2016

WINE MAKING

VARIETAL COMPOSITION	100% chardonnay
ALCOHOL	12.0%
FERMENTATION METHOD	Barrel Stainless Steel Tank
BARREL ORIGIN & SIZE	French, 225L
TIME IN BARREL	9 months
RESIDUAL SUGAR	0.7g/l
YEAST TYPE	Cultured, CY3079
SKIN CONTACT TIME	nil
FERMENTATION TIME	14-21 days
MLF	nil
AGE OF BARREL	1-5 years

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid March 2012
VINE AGE	9-14 years
SOIL TYPE	Grey loam over yellow clay
YIELD	2.5 t/acre
METHOD	Hand and Machine
CLONE	P58, I10V3, 86, 96
CULTIVATION PRACTICES	Trellis Vertical Shoot Positioning
VINTAGE	A cool late harvest where the grapes experienced a long ripening period resulting in fine precise fruit flavours with an incredible mineral seam from start to finish. Flavours appeared at lower sugar levels giving the wines wonderful structure and balance.

