

# YERING *Station*



## TASTING NOTES

<b>PRODUCT</b>	Yering Station Chardonnay
<b>VINTAGE</b>	2012
<b>COLOUR</b>	Light field straw.
<b>NOSE</b>	Grapefruit and lime parallel a mineral and flinty aroma with subtle oak spice.
<b>PALATE</b>	Citrus and stone fruit compliment the intense richness. Cashew nut and almond creaminess provide length and longevity.
<b>CELLAR</b>	Now - 2016

## WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% chardonnay
<b>ALCOHOL</b>	12.5%
<b>FERMENTATION METHOD</b>	Barrel
<b>OAK</b>	20% New French 500 litres
<b>TIME IN BARREL</b>	12 months
<b>YEAST TYPE</b>	50% Wild 50% Wet cultured  Lees stirred

## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	March 2012
<b>VINE AGE</b>	10-26 years
<b>SOIL TYPE</b>	Grey loam over yellow clay
<b>YIELD</b>	2.3 t/acre
<b>METHOD</b>	Hand picked
<b>CLONE</b>	Mendoza, P58,76, 95