

# YERING

## *Station*

### TASTING NOTES

<b>PRODUCT</b>	Little Yering Chardonnay
<b>VINTAGE</b>	2013
<b>COLOUR</b>	Pale straw
<b>NOSE</b>	Great intensity with mineral notes, grapefruit and cool citrus flavours. This wine shows a delicate balance between ripe fruit, crisp acidity and subtle oak.
<b>PALATE</b>	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.
<b>CELLAR</b>	drink now - 2017

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% chardonnay
<b>ALCOHOL</b>	13.0%
<b>FERMENTATION METHOD</b>	Barrel Stainless Steel Tank
<b>BARREL ORIGIN &amp; SIZE</b>	French, 225L
<b>TIME IN BARREL</b>	9 months
<b>RESIDUAL SUGAR</b>	0.7g/l
<b>YEAST TYPE</b>	Cultured, CY3079
<b>SKIN CONTACT TIME</b>	nil
<b>FERMENTATION TIME</b>	14-21 days
<b>MLF</b>	nil
<b>AGE OF BARREL</b>	1-5 years

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid March 2013
<b>VINE AGE</b>	9-14 years
<b>SOIL TYPE</b>	Grey loam over yellow clay
<b>YIELD</b>	2.5 t/acre
<b>METHOD</b>	Hand and Machine
<b>CLONE</b>	P58, I10V3, 86, 96
<b>CULTIVATION PRACTICES</b>	Trellis Vertical Shoot Positioning

