

YERING

Station



TASTING NOTES

PRODUCT	2014 Yering Station Village Chardonnay
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	Now - 2018
WINEMAKERS NOTE	Hand-picked and gently pressed has maximised the 'fruit core'. Barrel fermented and partial lees stirring added complexity and richness. 2014 vintage will age gracefully with lovely natural acidity.

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	12.5%
FERMENTATION METHOD	100% Barrel Fermentation
FERMENTATION TIME	11 Months
SKIN CONTACT TIME	Nil
BARREL ORIGIN	French 228 & 500 Litres
AGE OF OAK BARREL	10% new; 90% seasoned
TIME IN BARREL	11 Months
YEAST TYPE	Wild ferment & Cultured CY3079

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	February 2014
VINE AGE	9 - 14 years
YIELD	2.5 tonnes/acre
METHOD	Machine & Hand harvest
CLONE	Mendoza, P58, 76, 95
SOIL TYPE	Grey loam over yellow clay
CULTIVATION PRACTICES	Trellis VSP