

YERING

Station



TASTING NOTES

PRODUCT	Yering Station Cold Pressed Riesling
VINTAGE	2015
COLOUR	Soft yellow gold
NOSE	Bright lemon curd and lime zest spice with candied orange peel
PALATE	Floral nuances and spicy interplay with musky lemon and orange marmalade fruit. Luscious and upfront, the sweet sugary richness is kept in balance by a racy line of acid, which carries through to a long finish.
CELLAR	Drink now to 2018

WINE MAKING

The riesling from this valley floor vineyard is hand harvested when it has achieved optimal flavour ripeness. It is then transported to a cold storage facility and is snap frozen at -18 degrees celsius and returned to the winery for pressing towards the end of vintage. The frozen grapes are slowly and gently pressed out to a beautifully pure and sweet juice.

VARIETAL COMPOSITION	100% Riesling
ALCOHOL	7.9%
FERMENTATION METHOD	Fermented in a stainless steel tank
BARRELS	Nil
RESIDUAL SUGAR	200 g/L
YEAST TYPE	EC1118
TIME IN PRESS	5 days
FERMENTATION TIME	18 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early April
VINE AGE	10 years