

YERING *Station*



TASTING NOTES

PRODUCT	Yering Station Reserve Chardonnay
VINTAGE	2013
COLOUR	Bright, light straw with green tints
NOSE	White stone fruits, pear and blossom underlined by citrus zest and hint of wet stone.
PALATE	Grapefruit minerality, a creamy barrel ferment texture and delicate oak spice is built around a core of fine and bright acidity giving focus and a long, elegant finish.

WINEMAKER COMMENT

Predominantly sourced from D Block on the winery's Estate. A wonderful vintage where the fruit was able to ripen to maturity in cool conditions. Low yielding from 12-28 year old vines, only the best batches and selected barrels make it into the reserve program. We identify parcels that express regional personality and display purity, concentration and minerality.

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.0%
FERMENTATION METHOD	100% Barrel fermentation
FERMENTATION TIME	21 days
BARREL ORIGIN & SIZE	French, 500 litres
TIME IN BARREL	10 months
YEAST TYPE	Mix of wild and wet cultured CY3709
RESIDUAL SUGAR	<0.5 g/L
SKIN CONTACT TIME:	Nil

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late Feb to mid March
VINE AGE	9-20 years
SOIL TYPE	Grey loam over yellow clays
YIELD	2 t/acre
METHOD	Hand
CLONE	Mendoza
CULTIVATION PRACTICES	Trellis vertical shoot positioning.