



2017
YERING
STATION
VILLAGE
CHARDONNAY



TASTING NOTES

COLOUR	Pale straw with green hues.
NOSE	White peach & pear fruit. Creamy 'barrel ferment', cashew nut supported by a citrus and mineral freshness.
PALATE	Zippy An intoxicating mix of stone fruit purity and an edgy flintiness. Vanillin oak spice richness finishing with a crisp clean acid tail.
CELLAR	Drinking perfectly now or to be consumed in the next 8 years.
WINEMAKING	Handpicked and whole bunch pressed, barrel fermented in 500 litre puncheons, lees stirred.

VINTAGE NOTES A wet winter delayed budburst creating a typical cool climate growing season. Vine balance and an even ripening period delivered grapes with exceptional flavour, structure and finesse. 2017 is the best Chardonnay vintage this decade, so far!

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13%
PH	3.29
FERMENTATION METHOD	Barrel fermented
FERMENTATION TIME	16 days
BARREL ORIGIN	French
TIME IN BARREL	11 Months
AGE OF BARREL	28% new, 72% seasoned, 1-4 years old
MLF	None
YEAST TYPE	30% wild, 70% CY3079
SKIN CONTACT TIME	None

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid March
VINE AGE	Average 25 years
YIELD	2.3 tonnes/acre
METHOD	Handpicked
CLONE	Mendoza
SOIL TYPE	Loam over mudstone clay
CULTIVATION PRACTICES	VSP