



2016
YERING
STATION
CHARDONNAY



TASTING NOTES

COLOUR	Light, bright straw yellow.
NOSE	Bright clean citrus, lime and melon with white peach supported by nutty oak flavours of cashews and almonds.
PALATE	Soft textural wine with medium length and good balance supported by fine acidity.
CELLAR	Now 2026

VINTAGE NOTES Early spring with a moderate growing season. Flavour was obtained at full ripeness

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13%
PH:	3.37
FERMENTATION METHOD	100% barrel fermentation
FERMENTATION TIME	16 days
YEAST TYPE	Wet cultured cy 3079, 20%
BARREL ORIGIN	French 500L
SKIN CONTACT TIME	None
TIME IN BARREL	11 months
MLF	None
AGE OF BARREL	25% New
RESIDUAL SUGAR	0.21g/l

VITICULTURE

REGION	Yarra Valley (92% Estate grown fruit)
YIELD	2.8 tonnes/acre
DATE OF HARVEST	Early March
METHOD	Hand
VINE AGE	Average 25 years
CLONE	Mendoza
SOIL TYPE	Alluvial loams over clay
CULTIVATION PRACTICES	VSP

YERING
Station