

YERING *Station*

TASTING NOTE

PRODUCT	2011 Yering Station Village Fume Blanc
VINTAGE	2011
COLOUR	Pale Straw
NOSE	Cinnamon and fruit toast, citrus blossom with tropical highlights.
PALATE	Huge fruit melded with bold cherry oak. An emerging Yarra Valley style, it epitomizes the punchy fruit core surrounded by an influence of elegant oak. Lovely grapefruit, mineral length.
CELLAR	Now - 2014

WINE MAKING

VARIETAL COMPOSITION	100% Sauvignon Blanc
ALCOHOL	12.00%
FERMENTATION METHOD	Barrel Fermented
TIME IN BARREL	3 months
YEAST TYPE	R2, QA23
BARREL ORIGIN & SIZE	French, 228 litre Barrique
SKIN CONTACT TIME	Nil
FERMENTATION TIME	20
AGE OF BARREL	100% new
PH	3.21

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early April
VINE AGE	17 years
YIELD	2.5 tonnes/acre
METHOD	Hand picked from selected sites
CLONE	H5V10

