

# YERING

## *Station*

### TASTING NOTE

<b>PRODUCT</b>	2011 Little Yering Chardonnay
<b>VINTAGE</b>	2011
<b>COLOUR</b>	Pale Straw
<b>NOSE</b>	Great intensity with mineral notes, white nectarine and citrus flavours. This wine shows a creamy, nutty complexity with freshness and elegance.
<b>PALATE</b>	Medium weight with clean citrus fruit supported by well integrated French oak and balanced acidity. Great structure and length in the finish, this wine shows typical cool climate characteristics and will reward medium term cellaring.

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Chardonnay
<b>ALCOHOL</b>	13.0%
<b>FERMENTATION METHOD</b>	Barrel & Stainless Steel tank
<b>TIME IN BARREL</b>	9 Months
<b>RESIDUAL SUGAR</b>	Nil
<b>YEAST TYPE</b>	Cultured, CY3079
<b>BARREL ORIGIN &amp; SIZE</b>	French, 228L & 500L
<b>SKIN CONTACT TIME</b>	Nil
<b>FERMENTATION TIME</b>	14-21 Days
<b>MLF</b>	Nil
<b>AGE OF BARREL</b>	2-5 Years

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid-March
<b>VINE AGE</b>	9-14 Years
<b>YIELD</b>	2-5 t/acre
<b>METHOD</b>	Machine & Hand
<b>CLONE</b>	P58, I10V3, 86, 96

