

YERING

Station

TASTING NOTE

PRODUCT	2010 Yering Station Village Chardonnay
VINTAGE	2010
COLOUR	Pale straw with green hues
NOSE	Lovely white peach & pear fruit. Creamy 'barrel ferment', cashew nut supported by a citrus/mineral freshness.
PALATE	An intoxicating mix of stone fruit purity and an edgy flintiness. Vanillin oak spice richness finishing with a crisp clean acid tail.
CELLAR	Now - 2016

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.0%
FERMENTATION METHOD	80% Barrel fermentation 20% Stainless steel tank
TIME IN BARREL	9 Months
YEAST TYPE	Wild ferment & Cultured CY3079
BARREL ORIGIN & SIZE	French, 228L & 500L
FERMENTATION TIME	7-10 days
AGE OF BARREL	New & seasoned oak

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March
VINE AGE	9-14 years
YIELD	2.5 t/acre
METHOD	Machine & Hand
CLONE	Mendoza, P58

