



2017  
YERING  
STATION  
RESERVE  
CHARDONNAY

TASTING NOTES

<b>COLOUR</b>	Lemon/lime.
<b>NOSE</b>	Lovely almond brioche and lovely lemon zest intensity with subtle oak spice.
<b>PALATE</b>	Classic Yarra Valley mineral backbone. Fruit centre is complex and lively. Grapefruit nashi pear and vanilla cream combine with lip-smacking acidity to give an intricate yet seamless purity.
<b>CELLAR</b>	This wine will age gracefully for 10 years and will be enhanced by decanting.

WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Chardonnay
<b>ALCOHOL</b>	12.5%
<b>PH</b>	3.18
<b>FERMENTATION METHOD</b>	Fermented in 500L French oak
<b>FERMENTATION TIME</b>	16 Days
<b>YEAST TYPE</b>	Wet Cultured CY3079 yeast
<b>BARREL ORIGIN</b>	French oak
<b>BARREL AGE</b>	32% new, 68% seasoned 1-3 years old
<b>TIME IN BARREL</b>	11 months
<b>SKIN CONTACT TIME</b>	None
<b>MLF</b>	None

VITICULTURE

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!

<b>REGION</b>	100% Yarra Valley: 50% from Coldstream region, 50% from Valley floor
<b>DATE OF HARVEST</b>	Early March
<b>VINE AGE</b>	Average 22 years
<b>METHOD</b>	Handpicked
<b>CLONE</b>	Mendoza clone
<b>SOIL TYPE</b>	Duplex fertile loams/clay
<b>YIELD</b>	2.3 tonnes/acre
<b>CULTIVATION PRACTICES</b>	VSP, cane pruned



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