



2019
YERING
STATION
RESERVE
CHADONNAY



TASTING NOTES

COLOUR	Pale straw, flecked with green.
NOSE	A powerful nose of white blossom, white nectarine and wet stones. Vanilla spice and flint build further complexity.
PALATE	Dense with power, sweet mandarin blossom overlaid with ripe peach and grapefruit. There is a lovely texture with gentle al dente tannin from fruit and oak. Hints of gunsmoke build intrigue. With all the density and power of the wine, there is yet a lovely balance and elegance.
CELLAR	Now through to 2030.

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.5%
PH	3.32
FERMENTATION METHOD	Barrel ferment
FERMENTATION TIME	10- 14 days
SKIN CONTACT	Nil
BARREL ORIGIN	France
BARREL AGE	New – 5 years old
TIME IN BARREL	11 months
YEAST TYPE	Inoculated
MLF	Nil

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February- early March 2019
VINE AGE	15 - 25 years
YIELD	3 tonnes/acre
METHOD	Handpicked
CLONE	Mendoza, I-clone, P58
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP