

Y

2018
YERING
STATION
ELEVATIONS
CHARDONNAY



TASTING NOTES

COLOUR	Bright straw.
NOSE	Citrus freshness complemented with vibrant apple and melon.
PALATE	Bright and lively citrus with a vibrant and concentrated stone fruit mid palate. Classic, elegant cool climate characters.
CELLAR	Drink now or over the next five years.

WINEMAKING NOTE 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 fineness.

WINE MAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.0%
PH	3.40
FERMENTATION METHOD	50% tank and 50% barrel fermentation
FERMENTATION TIME	17 days
BARREL ORIGIN	French 500L
TIME IN BARREL	9 months
YEAST TYPE	Wet cultured CY3079, QA23
MLF	None
RESIDUAL SUGAR	0.89g/L

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February and early March 2018
VINE AGE	Average 20 years
YIELD	3.5 tonnes/acre
METHOD	Machine and handpicked
CLONE	I10V1, Mendoza, P58
SOIL TYPE	Alluvial loam and mudstone clays
CULTIVATION PRACTICES	VSP

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