



**2018**  
**YERING**  
**STATION**  
**CHARDONNAY**



## TASTING NOTES

COLOUR	Pale Summer straw.
NOSE	Intense citrus blossom, white nectarine and a hint of vanilla bean custard.
PALATE	A tight mineral backbone overlaid with an opulent stone fruit creaminess. The centre is rich and complex with a classic Yarra Valley long, lingering finish.
CELLAR	Drink now or carefully cellar until 2027.
WINEMAKING	Handpicked and whole bunch pressed, barrel fermented in 500 litre puncheons, lees stirred.

## VINTAGE

2018 was another very solid vintage. A very late Spring delayed flowering until late November / early December. A very even fruit set and ample water, the vines flourished. Big strong canopies meant the vines were able to ripen the grapes later in the season. Warm and dry for all of February and March, the resulting wines are full of flavour, complex and balanced.

## WINEMAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.0%
PH	3.29
FERMENTATION METHOD	Barrel fermented
FERMENTATION TIME	16 days
BARREL ORIGIN	French
BARREL AGE	29% new, 71% 1-4 years old
TIME IN BARREL	11 months
MLF	Nil
YEAST TYPE	30% wild, 70% CY3079

## VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early-Mid March 2018
YIELD	2.3 tonnes / acre
VINE AGE	25 years average
METHOD	Hand picked
CLONE	Mendoza
SOIL TYPE	Loam over mudstone clay
CULTIVATION PRACTICES	Vertical Shoot Positioning

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