



2018  
YERING  
STATION  
VILLAGE  
CHARDONNAY



## TASTING NOTES

<b>COLOUR</b>	Pale straw with green hues.
<b>NOSE</b>	Creamy white peach & pear fruit with citrus freshness.
<b>PALATE</b>	An enticing combination of stone fruits layered with flint minerality and a creamy vanillin oak center. Finishes crisp and clean.
<b>CELLAR</b>	Drinking perfectly now or to be consumed in the next 8 years.
<b>WINEMAKING</b>	Handpicked and whole bunch pressed, barrel fermented in 500 litre puncheons, lees stirred.

**VINTAGE NOTES** 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.

## WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Chardonnay
<b>ALCOHOL</b>	12.5%
<b>PH</b>	3.27
<b>FERMENTATION METHOD</b>	Barrel fermented
<b>FERMENTATION TIME</b>	16 days
<b>BARREL ORIGIN</b>	French
<b>TIME IN BARREL</b>	11 Months
<b>AGE OF BARREL</b>	28% new, 72% seasoned, 1-4 years old
<b>MLF</b>	None
<b>YEAST TYPE</b>	30% wild, 70% CY3079
<b>SKIN CONTACT TIME</b>	None

## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Late February/early March
<b>VINE AGE</b>	Average 25 years
<b>YIELD</b>	2.3 tonnes/acre
<b>METHOD</b>	Handpicked
<b>CLONE</b>	Mendoza
<b>SOIL TYPE</b>	Loam over mudstone clay
<b>CULTIVATION PRACTICES</b>	VSP