



2019
YERING
STATION
LITTLE YERING
CHARDONNAY



TASTING NOTES

COLOUR	Pale straw.
NOSE	Fresh, clean and bright with peach, pear and lemon characters supported by a hint of nutty oak.
PALATE	Tight acid provides structure to a refreshing mouth feel with medium weight and a clean, dry finish.
CELLAR	Now- 2024.

WINEMAKING 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.

WINEMAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.5%
PH	3.47
FERMENTATION METHOD	Tank & barrel
FERMENTATION TIME	14 days
SKIN CONTACT	NA
BARREL ORIGIN	French 500L
BARREL AGE	3-8 years old
TIME IN BARREL	10 months
MLF	NA
YEAST TYPE	EC1118, CY3079

VITICULTURE

REGION	Victoria
DATE OF HARVEST	Mid February to early March 2019
VINE AGE	Average 25 years
YIELD	3 tonnes/acre
METHOD	Machine and handpicked
CLONE	P58, Mendoza, I10V5
SOIL TYPE	Grey loam clay overlying siltstone
CULTIVATION PRACTICES	VSP