



2021
YERING STATION
LITTLE YERING
CHARDONNAY



TASTING NOTES

COLOUR	Bright yellow-green straw.
NOSE	Notes of Meyer lemon, white peach, and custard apple.
PALATE	Refreshing orchard stone fruits combined perfectly with pithy citrus notes. Just a hint of creaminess to balance out this wine's beautiful, natural, zesty acidity.

WINEMAKING

VARIETAL COMPOSITION	100% Chardonnay
ALCOHOL	13.0%
PH	3.47
FERMENTATION METHOD	80% tank, 20% oak
FERMENTATION TIME	NA
SKIN CONTACT	NA
BARREL ORIGIN	French 500L
BARREL AGE	0% new
TIME IN BARREL	5 months
MLF	None
YEAST TYPE	X16, CX9

VITICULTURE

REGION	Victoria
DATE OF HARVEST	Late February to mid March 2021
VINE AGE	15-25 years old
YIELD	2.5 tonnes/acre
METHOD	Machine
CLONE	P58, Mendoza, I10V5
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP

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