

TECHNICAL NOTE

2022
VILLAGE
CHARDONNAY

Tasting Notes

Colour: Bright straw yellow.

Nose: Fresh peach, melon and lemon curd.

Palate: Lovely yellow fruits with a delicate, creamy texture supported by fine French oak spice. Elegant acidity carries the length with crushed cashews on finish.

Cellaring: Drink now to 2026.

Winemaking

Composition: 100% Chardonnay

Alcohol: 12.7%

pH: 3.34

Fermentation method: Barrel

Fermentation time: 10-14 days

Skin contact: NA

Barrel Origin: France – 500L puncheons

Barrel age: 12% new

Time in barrel: 8 months

MLF: No

Yeast type: Wild & CX9

Viticulture

Region: Yarra Valley

Date of harvest: 22nd Feb - 16th March 2022

Vine Age: 5-22 years

Yield: 3t/acre

Clone: I10V5, Mendoza, P58

Method: Machine

Soil type: Duplex grey loam over yellow clay

Cultivation practices: Cane pruned VSP



YERING
Station

VICTORIA'S FIRST VINEYARD
ESTD 1838

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