## Yering Station Little Yering Chardonnay 2022

TASTING NOTES

COLOUR | Pale yellow.

NOSE | Freshly sliced grapefruit and honeydew melon.

PALATE | Bright citrus, stone and melon fruits abound, with a creamy mid palate and clean refreshing finish.

CELLAR | Drink now to 2025.



Varietal Composition: Chardonnay 100% | Alcohol: 12.6% | pH: 3.38 | Fermentation Method: Cool Tank Fermentation | Fermentation Time: 14 Days | Yeast Type: X16 & CX9



Region: Yarra Valley | Harvest: Late Feb to Mid-March 2022 | Vine Age: 10 to 40 year old | Method: Machine Harvested | Clone: P58, I10V12

