

YERING *Station*

2024 | LITTLE YERING CHARDONNAY

WITH VINES FIRST PLANTED IN 1838, YERING STATION IS PROUDLY VICTORIA'S FIRST VINEYARD. A JEWEL OF THE YARRA VALLEY, WE PRODUCE COOL CLIMATE WINE, RENOWNED FOR THEIR EXPRESSIVE VARIETAL INTEGRITY.



TASTING NOTES

COLOUR: Pale, golden yellow.

NOSE: White nectarine, fresh citrus and orange blossoms.

PALATE: The palate is crisp and energetic displaying citrus notes of meyer lemon, white grapefruit and lemon rind with lovely papaya edges.

CELLARING: Enjoy now.

WINEMAKING

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.30% **PH:** 3.38 **TA:** 6.5g/L

FERMENTATION METHOD:

Fermented in stainless steel tanks.

FERMENTATION TIME: 7-10 days

MLF: No

YEAST TYPE: CX9 & CY3079

RESIDUAL SUGAR: 0.0g/L

TOTAL SO²: 128ppm

VEGAN: Yes

VITICULTURE

The challenges of spring, namely high rainfall and humidity gave way to consistently warm temperatures. These conditions saw an earlier than expected start to the season, and a very compressed vintage which produced balanced wines with concentrated flavours.

REGION: Victoria

DATE OF HARVEST: Starting from the 6th February 2024

METHOD: Machine harvested