



YERING STATION RESERVE

Chardonnay

2006

Yering Station Reserve wines epitomise our winemaking philosophy. Only when the grape variety has performed particularly well throughout a season, and the resulting wine is outstanding, will a selection be bottled under the Reserve range.

2006 was an exceptional vintage in the Yarra Valley enabling us to produce a Reserve Chardonnay, Pinot Noir and Shiraz Viognier.

WINEMAKING NOTES:

All the juice was cold settled in tank with a large portion of solids added at racking then transferred to oak for fermentation using 50 % wild yeast and lees stirring. The wine was aged in 40% new French oak barrels for a year and in bottle for a further year. Sealed under screwcap so we can be sure you are tasting the wine in the condition we intended

TASTING NOTES:

- Vintage:** 2006
- Colour** Bright, light straw with green tints
- Nose** A pristine, clean style with wonderful bright citrus and white nectarine fruit. A delicate mineral complexity and restrained oak influence.
- Palate** A wonderful mouth-filling entry, this wine is incredibly focused and precise. There is ample natural acidity to carry the texture and weight of this wine. A very long, elegant finish.
- Cellar** Drink 2009 – 2020
- GROWING SEASON:** Vintage 2006 was the earliest on record and yielded some very special parcels of fruit. The early onset was due to a warm spring. An excellent growing season led to even flowering and fruit set across all varieties. Fruit was harvested as early as possible to retain acid structure. Yielding around one tonne per acre from 11-27 year old vines, the Reserve Chardonnay has wonderful purity of fruit, intensity and minerality