



Product: Little Yering Chardonnay 2008

Colour: Pale Straw

Nose: Great intensity with mineral notes, white nectarine and citrus flavours. This wine shows a creamy, nutty complexity with freshness and elegance.

Palate: Medium weight with clean citrus fruit supported by well integrated French oak and balanced acidity. Great structure and length in the finish, this wine shows typical cool climate characteristics and will reward medium term cellaring.

Cellar: Drink now to 2014

Winemaker Comments: This wine is made from Yarra Valley Chardonnay grapes. The wine was partly fermented in French oak barriques. To give the wine freshness, elegance and longevity, malo-lactic fermentation was not allowed.

WINEMAKING

Varietal Composition:	100% Chardonnay	Alcohol:	13.0%
Fermentation Method	Barrel Stainless Steel Tank	Yeast Type:	EC1118, CY3079
Fermentation Time:	14 - 21 Days	MLF:	Nil
Barrel origin & Size:	French, 225L	Skin Contact time:	Nil
Time in Barrel:	9 months	Age of Barrel:	1 – 5 years
pH:	0.77g/lt	Residual Sugar:	0.7 g/L

VITICULTURE

Region:	Yarra Valley	Yield:	2.5 t/acre
Date of Harvest:	March 2008	Method:	Hand and Machine
Vine Age:	8-13 Years	Clone:	P58, I10V3, 86, 96
Soil Type:	Grey loam over yellow clay	Cultivation Practices:	Trellis Vertical Shoot Positioning