



Little Yering

Yering Station is in the heart of the Yarra Valley, Victoria. These vineyards were the first planted in the Yarra, in 1838. The area, and the winery, are both known to produce elegant cool-climate Pinot Noir and Chardonnay. The long and cool ripening season allows for the wines to build acidity and strong aromatics without producing over-ripe wines with high alcohol.

The vintage was harvested earlier than normal, with an early spring, and a warmer & dryer season than most, resulting in optimal concentration. The Chardonnay was fermented in both French oak barriques and stainless steel vats, then aged in used French oak for up to 9 months. The used barrels will give a subtler flavour of oak, while allowing for controlled oxygen exposure. The Little Yering Chardonnay has previously made an appearance on WineCollective, but has been out of the market for awhile, we are happy to welcome this Chardonnay back! Serve chilled to 10 C and enjoy over the next 2 years.



Little Yering

CHARDONNAY
YARRA VALLEY, AUSTRALIA
13.5% ALCOHOL
RETAIL \$24.99
CLUB \$19.49

HOW IT LOOKS

Medium lemon to light gold, clear with light edges.

HOW IT SMELLS

The fruit notes are predominately apples, peaches and some citrus. There is a touch of vanilla, and creamy, light lemon curd. Warmed slightly, richer dried bananas and tropical notes of melon.

FOOD PAIRING

Roasted squash risotto seasoned with fennel seed and braised leaks.



HOW IT TASTES

Shows a creamy, nutty complexity with freshness and elegance. Medium-light body with great depth of flavour. From white peach and blossoms to savoury sage, toasted almonds and white pepper. The acidity is mild but fresh. The oak shows with a soft and buttery finish. Juicy and succulent showing typical cool climate finesse.

LOVE THIS WINE?

Limited quantities available, buy more today.



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