

# Yering Station Village Rose 2022

TASTING NOTES

COLOUR | Pale salmon copper.

NOSE | Pink grapefruit, tart cherry and green strawberry.

PALATE | Intense and juicy front and mid palate of bright red berry fruits, a lick of tangerine and mandarin, with a mouth-watering acidity. There's a beautiful note of crushed dried herbs in the background, along with raspberries and cherries, that makes the long and crisp finish all the more complex and elegant.

CELLAR | Drink now through to 2025.

WINE MAKING

**Varietal Composition:** Shiraz 53%, Sangiovese 27%, Mourvedre 11%, Pinot Noir 6%, Nebbiolo 2% | **Alcohol:** 12.8% | **pH:** 3.28 |

**Fermentation Method:** Stainless Steel Tank | **Fermentation Time:** 12 Days | **Skin Contact:** NA | **Yeast Type:** Delta, XArom

VITICULTURE

**Region:** Yarra Valley | **Harvest:** Early to Mid March 2022 | **Vine Age:** 25 Years Average | **Yield:** 3 Tonnes/Acre | **Method:** Machine | **Clone:** BVRC12, PT23 | **Soil Type:** Grey Loam Overlying Silstone | **Cultivation Practices:** Cane and Spur Pruned VSP

