



**2019**  
**YERING**  
**STATION**  
**RESERVE**  
**SHIRAZ VIOGNIER**



## TASTING NOTES

COLOUR	Inky brilliant purple.
NOSE	A waft of blackberry, quince and plum. A veritable spice cabinet with nutmeg, anise and cloves supported by a sense of rich, toasted French oak.
PALATE	Densely structured with a spectrum of dark fruits and spice. Some purple floral notes bring a level of ethereality. The structure is bold and impressive made up of fine, gravelly tannin with a bright mineral acidity. All factors combine for a long, satisfying and velvety finish.
CELLAR	Now through to 2035.

## WINE MAKING

VARIETAL COMPOSITION	98% Shiraz, 2% Viognier
ALCOHOL	14%
PH	3.68
FERMENTATION METHOD	4.5- 6 tonne open fermenter
FERMENTATION TIME	10- 14 days
SKIN CONTACT	10- 14 days
BARREL ORIGIN	France
BARREL AGE	New – 5 years old
TIME IN BARREL	18 months
YEAST TYPE	Inoculated
MLF	Yes

## VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March 2019
VINE AGE	15 - 25 years
YIELD	3 tonnes/acre
METHOD	Handpicked
CLONE	PT23, BVRC12
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP

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