



2017  
YERING  
STATION  
LAURA BARNES  
SHIRAZ



## TASTING NOTES

COLOUR	Carmine.
NOSE	Toffee apple, red peppercorn, beef brisket and aniseed myrtle spice.
PALATE	Bright and youthful fruit. Bony structure overlaid with high tensile tannins. It has a long persistence and a fine finish.
CELLAR	Drink now until 2027.

**VINTAGE NOTES** 2017 was an exceptional year. A classic Yarra Valley growing season, a wet Spring followed by moderate daily temperatures and cool nights. Perfectly balanced vines allowed the grapes to ripen in optimal conditions. In these years, the pristine fruit flavours combined with intensity and power give the wine balance and longevity.

## WINEMAKING

**WINEMAKING COMMENTS** Handpicked and destemmed, the whole berries were cold soaked for 4 days prior to inoculation. Fermented in 5 tonne open top fermenters. Hand plunged twice daily and pressed to barrel at the end of fermentation.

VARIETAL COMPOSITION	100% Shiraz
ALCOHOL	14.2%
pH	3.59
BARREL ORIGIN	French oak
BARREL AGE	100% French oak barriques, 32% new
TIME IN BARREL	18 months
FERMENTATION METHOD	Open 5 tonne fermenters
FERMENTATION TIME	14 days
SKIN CONTACT TIME	14 days
YEAST TYPE	Rhone
MLF	100%
RESIDUAL SUGAR	0.37g/L

## VITICULTURE

REGION	Yarra Valley
HARVEST DATE	18th March 2017
VINEYARD	Laura Barnes
VINE AGE	First crop
CLONE	Best's Clone
SOIL	Duplex clay and loam
ASPECT	North West aspect
YIELD	1.0 T/Acre
METHOD	Hand picked
CULTIVATION PRACTICES	VSP