



2019  
YERING STATION  
LITTLE YERING  
SHIRAZ



## TASTING NOTES

<b>COLOUR</b>	Deep garnet red.
<b>NOSE</b>	Blackcurrants and blueberries balanced with more savoury notes of spice and cocoa nibs.
<b>PALATE</b>	Juicy red and black fruits frame this vibrant medium-bodied wine. Supple tannins support some of the more forest floor characters including that of blackberry, bramble and blood plum.

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## WINE MAKING

<b>VARIETAL COMPOSITION</b>	98% Shiraz, 2% Viognier
<b>ALCOHOL</b>	14%
<b>PH</b>	3.64
<b>FERMENTATION METHOD</b>	Roto and open fermenter
<b>FERMENTATION TIME</b>	10 – 14 days
<b>SKIN CONTACT</b>	10 – 14 days
<b>BARREL ORIGIN</b>	228L French barriques, 1 x 5500L Foudre
<b>BARREL AGE</b>	0% new, 100% neutral
<b>YEAST TYPE</b>	Rhone2056
<b>MLF</b>	100%

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## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid March
<b>VINE AGE</b>	25 years
<b>CLONE</b>	Bests, BVRC, PT23
<b>METHOD</b>	Machine
<b>SOIL TYPE</b>	Duplex grey loam over yellow clay
<b>CULTIVATION PRACTICES</b>	Cane pruned VSP

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