

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Reserve Cabernet Sauvignon
VINTAGE	2008
COLOUR	Reminiscent of Louis XIV roses
NOSE	Deep, brooding blackberry fruits, complimented with intense cabernet spice. Underlying vanillin oak.
PALATE	Incredible richness and power. Bold blackberry/blueberry fruit integrated with intense cassis and cigar box spice. Unbelievable concentration with a long lingering finish.
CELLAR	drink now - 2018

WINEMAKER COMMENT

2008 was an exceptional year for cabernet; this is our first release of Reserve Cabernet since 2000. Warm, dry conditions allowed the cabernet grapes to ripen slowly to full maturity. the result is a wine of richness, power and concentration only seen in reserve years. 18 months in 50% new French barriques had added supporting vanillin oak spice whilst integrating firm velvet tannins.

WINE MAKING

VARIETAL COMPOSITION	Cabernet Sauvignon
ALCOHOL	14.5%
FERMENTATION METHOD	Open, hand plunged
BARREL ORIGIN & SIZE	French, 228 litres
TIME IN BARREL	18 months
AGE OF BARREL	50% New, 50% 1 & 2 Year Old
YEAST TYPE	BDX
SKIN CONTACT TIME	14 - 28 days, cold soaked & extended maceration
FERMENTATION TIME	7 - 21 days
MLF	100%

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	April 2008
VINE AGE	20 years
SOIL TYPE	Grey loam over yellow clay
YIELD	1.5 t/acre
METHOD	Hand
CLONE	SA125
CULTIVATION PRACTICES	Trellis VSP

