

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Village Shiraz Viognier
VINTAGE	2010
COLOUR	Deep black/purple
NOSE	Black pepper and clove spice. Rich Black Forrest cake combining fruit and dark chocolate.
PALATE	Full bodied but with feminine beauty. A lovely mix of liquorice all spice and exotic dark plums. Firm but supple tannins give this wine life and longevity.
CELLAR	drink now - 2016
WINEMAKER COMMENTS	The addition of 5% Viognier co-fermentation really fills in the middle palate giving structure. Careful oak handling ensured balance and wonderful complexity.

WINE MAKING

VARIETAL COMPOSITION	95% Shiraz 5% Viognier
ALCOHOL	14.5%
FERMENTATION METHOD	Open 5 tonne fermenters
FERMENTATION TIME	10 - 16 days
BARREL ORIGIN & SIZE	French 228 Litres
TIME IN BARREL	15 months
AGE OF BARREL	25% new; 75% seasoned
YEAST TYPE	Cultured strain
SKIN CONTACT TIME	7-14 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March 2010
VINE AGE	9-14 years
SOIL TYPE	Grey loam over yellow clay
YIELD	2.5 t/acre
METHOD	Machine & Hand harvest
CLONE	BVRC12, PT23, 1654, 2626, PT15
CULTIVATION PRACTICES	Trellis VSP

VINTAGE 2010

Cool, dry start to season had us waiting in anticipation and we were not disappointed. A classic cool, long ripening vintage providing intense fruit flavours and lingering concentration. 2010 displays focus, richness and a youthfulness not seen since 2005.

