

YERING

Station

TASTING NOTE

PRODUCT	2010 Yering Station Reserve Shiraz Viognier
VINTAGE	2010
COLOUR	Vibrant purple/red
NOSE	Lifted aromas of dark berries, pepper and spice with hints of violets and liquorice that complement the toasty, mocha oak.
PALATE	A concentrated palate revealing intense flavours of blackberries, spice and cedar. Tightly structured with toasty French oak characters and fine grained, persistent tannins. A complex wine that finishes long and powerful.
CELLAR	Now - 2025

WINE MAKING

VARIETAL COMPOSITION	95% Shiraz 5% Viognier
ALCOHOL	14.50%
FERMENTATION METHOD	Open, Extended Maceration
TIME IN BARREL	14 months
RESIDUAL SUGAR	0.35 g/L
YEAST TYPE	Lalvin Syrah
BARREL ORIGIN & SIZE	French 228 litre Barrique
SKIN CONTACT TIME	7-28 days
FERMENTATION TIME	7-10 days
MLF	100.00%
AGE OF BARREL	100% new
PH	3.53

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-Late March
VINE AGE	10-17 years
YIELD	1.2-1.5 tonnes/acre
METHOD	Handpicked
CLONE	PT23/BVRC12

