

# YERING

## *Station*

### TASTING NOTE

<b>PRODUCT</b>	2012 Yering Station Cabernet Sauvignon
<b>COLOUR</b>	Deep, rich red, garnet
<b>NOSE</b>	The nose boasts of sweet blackcurrant, mulberry, chocolate, mocha and cedary oak.
<b>PALATE</b>	Medium to full bodied, the palate is fruit forward with rich blackcurrant and cassis. Overlaid with sweet raspberries and violet undertones. The mid palate is round and supple, the tannins are fine and ripe. Intensity and concentration only found in exceptional years.
<b>CELLAR</b>	Now - 2022

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Cabernet Sauvignon
<b>ALCOHOL</b>	14.50%
<b>FERMENTATION METHOD</b>	Rotary, Open, Static
<b>TIME IN BARREL</b>	15 months
<b>RESIDUAL SUGAR</b>	0.47 g/L
<b>YEAST TYPE</b>	Cultured BDX
<b>BARREL ORIGIN &amp; SIZE</b>	French 228 litre Barrique
<b>SKIN CONTACT TIME</b>	14-21 days
<b>FERMENTATION TIME</b>	7-21 days
<b>MLF</b>	100.00%
<b>AGE OF BARREL</b>	25% new/ 75% 1-4 years
<b>PH</b>	3.43

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	April 2012
<b>VINE AGE</b>	13-18 years
<b>YIELD</b>	2.0 tonnes/acre
<b>METHOD</b>	Hand
<b>CLONE</b>	SA125 / Reynella

