

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Reserve Shiraz Viognier
VINTAGE	2012
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.

WINEMAKER COMMENT

A wonderful vintage where the fruit was able to ripen to maturity in cool conditions. Low yielding from 12-28 year old vines, only the best batches and selected barrels make it into the reserve program. We identify parcels that express regional personality and display purity, concentration and minerality.

WINE MAKING

VARIETAL COMPOSITION	95% Shiraz 5% Viognier
ALCOHOL	14.5%
FERMENTATION METHOD	Open, Extended Maceration
FERMENTATION TIME	14-20 days
BARREL ORIGIN & SIZE	French, 500 litres
TIME IN BARREL	14 months
AGE OF BARREL	100% New
YEAST TYPE	Lavin Syrah
RESIDUAL SUGAR	0.35 g/L
PH	3.53

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid March 2012
VINE AGE	11-27 years
SOIL TYPE	Yellow clay loam over deteriorated Mudstones
METHOD	Hand
CLONE	PT23/BVRC12

