

YERING *Station*



TASTING NOTES

PRODUCT	Yering Station Village Cabernet Sauvignon
VINTAGE	2012
COLOUR	Bright Garnet Red
NOSE	Cedar Spice with hints of french oak. Black Cherry fruits with tomato leaf herbaceousness.
PALATE	Juicy and ripe, blackcurrant and cassis bud with a rich middle palate and a fine velvet finish.

WINE MAKING

VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	13.5%
FERMENTATION METHOD	Open
TIME IN BARREL	15 months
BARREL ORIGIN & SIZE	French 228L
AGE OF BARREL	15% new; 85% seasoned
YEAST TYPE	Cultured BDx
SKIN CONTACT TIME	25 Days
FERMENTATION TIME	14 Days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early April 2012
YEILD	2.5 t/acre
METHOD	Hand Harvest
VINE AGE	10-18 years

