

YERING

Station



TASTING NOTES

PRODUCT	2013 Yering Station Shiraz Viognier
COLOUR	Dark Red
NOSE	Intoxicating mix of black berry fruit and peruvian spices. Subtle yet intriguing lift of rose petal.
PALATE	Satsuma plum and dark cherry provide a fruit core. Savoury spice and French oak enhance the richness and complexity. The co-fermentation of Shiraz and Viognier gives this cool climate Shiraz a lushness and plump centre. This, supported by fine tannins and a velvet like finish provide drinkability and longevity.
CELLAR	Now - 2020

WINE MAKING

VARIETAL COMPOSITION	95% Shiraz 5% Viognier
ALCOHOL	13.8%
FERMENTATION METHOD	Open, hand plunged
FERMENTATION TIME	13 days
BARREL ORIGIN	French 225 Litres
TIME IN BARREL	18 Months
AGE OF BARREL	36% new 64% 2-5 years
YEAST TYPE	Wet Cultured
SKIN CONTACT TIME	18 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late March
VINE AGE	Average 17 years
YIELD	2.7 tonnes/acre
METHOD	Hand and machine
CLONE	BVRC12
SOIL TYPE	Grey loam over yellow clay
CULTIVATION PRACTICES	Shoot thinned, hand picked, VSP bunch thinned to ensure balance