

# YERING

## Station



### TASTING NOTES

<b>PRODUCT</b>	Yering Station Cabernet Sauvignon
<b>VINTAGE</b>	2013
<b>COLOUR</b>	Dark Brick Red
<b>NOSE</b>	Lifted red currants, cassis and liquorice.
<b>PALATE</b>	Built around a backbone of firm, yet fine tannin, the lush dark red and black fruits interplay with warming autumnal pices, tapenade and cedary oak. The wine is long, generous and moreish. A classic Yarra Cabernet.

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Cabernet Sauvignon
<b>ALCOHOL</b>	14.3%
<b>FERMENTATION METHOD</b>	100% Open fermenter
<b>SKIN CONTACT TIME</b>	80% 21 days & 20% 42 days
<b>FERMENTATION TIME</b>	21 days
<b>BARREL ORIGIN &amp; SIZE</b>	French, 225L
<b>TIME IN BARREL</b>	18 months
<b>YEAST TYPE</b>	Wet cultured CSM and BDX.
<b>RESIDUAL SUGAR</b>	<0.5 g/L

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid April
<b>VINE AGE</b>	15-25 years
<b>SOIL TYPE</b>	Grey loam over yellow clays
<b>YIELD</b>	2.5t/acre
<b>CLONE</b>	Reynella and CW44
<b>CELLAR:</b>	Drink now - 2030