

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Reserve Cabernet Sauvignon
VINTAGE	2013
COLOUR	Dark brick rudy red
NOSE	Ripe leafy, tobacco spice layered black cuurant and cassis complimented by cigar box spiced oak.
PALATE	Juicy and moreish black fruits upfront are carried through the palate by fine grained yet densely knit tannin. Beautifully concentrated and a long, memorable finish.

WINEMAKER COMMENT

This Cabernet is sourced from an exceptional vineyard located in the Coldstream subregion. After fermentation we leave the wine in contact with skins for an extra 4-6 weeks for an extended maceration. This helps to build a firm yet silken tannin backbone in the wine giving a structure that, when balanced with a healthy acidity, will ensure a long life of cellaring ahead.

WINE MAKING

VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	14.5%
FERMENTATION METHOD	100% Open fermenter
SKIN CONTACT TIME	21-30 days
FERMENTATION TIME	21 days
BARREL ORIGIN & SIZE	French, 225 litres and 500 litres
TIME IN BARREL	18 months
YEAST TYPE	Wet cultured CSM and BDx.
RESIDUAL SUGAR	<0.5 g/L

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid April
VINE AGE	15-25 years
SOIL TYPE	Grey loam over yellow clays
YIELD	1.5t/acre
METHOD	Hand
CLONE	Reynella
CULTIVATION PRACTICES	Trellis vertical shoot positioning.