

YERING

Station



TASTING NOTES

PRODUCT	Yering Station Cane Cut Viognier
VINTAGE	2015
COLOUR	Bright yellow gold
NOSE	Very aromatic nose with lots of ginger spice, bergamot and candied orange peel
PALATE	Spices on the nose carry through to the palate with the added layers of tropical lychee and apricots. There is an unctuous mouthfeel but the wine remains fresh and vibrant thanks to a mineral line of acidity running through
CELLAR	Drink now to 2018

WINE MAKING

This Viognier from our Springlane vineyard had 80% of its cane cut, effectively pruning the vines, once the bunches had reached optimal ripeness. Cutting the canes stops the ripening process but as the bunches themselves have not been touched, they are left naturally to start to desiccate. As Viognier has a naturally thick and tough skin, we destem and crush the berries into a picking bin, the extra moisture provided by the 'fresh' berries helps to rehydrate the desiccated berries and extract more sugar and flavour.

VARIETAL COMPOSITION	100% Viognier
ALCOHOL	10%
FERMENTATION METHOD	Fermented in a stainless steel tank
BARRELS	Nil
RESIDUAL SUGAR	200 g/L
YEAST TYPE	EC1118
FERMENTATION TIME	18 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early April
VINE AGE	10 years