



2015  
YERING  
STATION  
VILLAGE  
SHIRAZ VIOGNIER

## TASTING NOTES

COLOUR	Dark red.
NOSE	Spiced fruits, Christmas cake and blackberry jam.
PALATE	Medium bodied with great freshness and vitality. Dark cherry and plum fruits with a tar-like concentration.
CELLAR	Up to 5+ years
VINTAGE	A wonderfully balanced growing season with low disease pressure, warm ripening days and cool nights, and full flavour development before becoming over ripe.
WINEMAKING	Co-fermenting the shiraz and viognier together is essential to build those aromatics and silky palate.

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## WINEMAKING

ALC.	13.5%
BARREL ORIGIN	France
TIME IN BARREL	18 Months
YEAST TYPE:	Syrah
FERMENTATION TIME	12 Days
FERMENTATION METHOD	Mix of hand-plunged open and rotary fermenters
SKIN CONTACT TIME	12 days
MLF	100%
AGE OF BARREL	15% new, 85% seasoned
RESIDUAL SUGAR	<0.5g/L

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## VITICULTURE

VARIETY	98 Shiraz, 2% Viognier
REGION	Yarra Valley
DATE OF HARVEST	Early March
METHOD	Machine harvest
VINE AGE	Average 15 years
YIELD	3.5 tonnes / hectare
CLONE	PT23 & BVRC12
SOIL TYPE	Grey loam over yellow clay.
CULTIVATION PRACTICES	VSP



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