



2016
YERING
STATION
SHIRAZ VIOGNIER



TASTING NOTES

COLOUR	Dark red.
NOSE	Intense mix of black berry fruits and spices, complemented by delicate floral notes.
PALATE	Prominent fruit flavours of plum and black cherry. Spice and subtle toasted notes from the use of French oak enhance the richness and complexity. The co-fermentation of Shiraz and Viognier give this cool climate Shiraz a lushness and plump centre, supported by silky tannins and a velvet-like finish that provides drinkability and longevity.
CELLAR	Up to 10 years.

VINTAGE NOTES

An early Spring prevailed a slightly earlier harvest. Normal to warm weather and a dry growing season gave the wines power and concentration. These years are the V8 turbo muscle cars that create excitement, but require great respect.

WINEMAKING

Co-fermenting the Shiraz and Viognier together is essential to build classic aromatics and a silky palate.

ALCOHOL	13.5%
SKIN CONTACT TIME	15 days
BARREL ORIGIN	France
BARREL AGE	20% new and 80% seasoned
TIME IN BARREL	18 Months
MLF	100%
YEAST TYPE	Syrah/Rhone 2223
FERMENTATION METHOD	Hand-plunged open fermenters
FERMENTATION TIME	15 days
RESIDUAL SUGAR	<0.5g/L

VITICULTURE

VARIETAL COMPOSITION	98.67% Shiraz	1.33% Viognier
REGION	Yarra Valley	
DATE OF HARVEST	Early to mid-March 2016	
VINE AGE	15 years average	
YIELD	3 tonnes/hectare	
CLONE	PT23 & BVRC12	
SOIL TYPE	Grey loam over yellow clay	
CULTIVATION PRACTICES	Vertical shoot positioning	

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