

Y

2015
YERING
STATION
VILLAGE
MERLOT

TASTING NOTES

COLOUR	Mulberry.
NOSE	Plum and mulberry strudel. Overlay of oak spice.
PALATE	Medium bodied with a rich, juicy centre. Plump and silky with soft tannins this Merlot is perfect to drink now or be rewarded over the next 5 years.
CELLAR	Now - 2020



WINE MAKING

VARIETAL COMPOSITION	100% Merlot
ALCOHOL	14.8%
FERMENTATION METHOD	5 tonne open fermenter
FERMENTATION TIME	12 days
BARREL ORIGIN	French 100%
TIME IN BARREL	15 Months
AGE OF BARREL	25% new, 75% seasoned.
YEAST TYPE	Wet Cultured BDX
SKIN CONTACT TIME	12 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early April
VINE AGE	22 years
YIELD	2.7 tonnes/acre
METHOD	Handpicked
SOIL TYPE	Yellow/grey clay loam over mudstones
RESIDUAL SUGAR	0.5g/l
CULTIVATION PRACTICES	VSP

YERING
Station