



2016
YERING
STATION
RESERVE
CABERNET
SAUVIGNON



TASTING NOTES

COLOUR	Japanese carmine.
NOSE	Blackcurrant and cassis bud, overlaid with subtle cedar and cinnamon spice.
PALATE	Power and beauty. The intense blackcurrant fruit coupled with vanillin oak spices provide richness and complexity. Fine grain tannins with a long persistent finish are hallmarks of our Reserve Cabernet.
CELLAR	Now - 2031.

WINEMAKING

Picked at full ripeness the berries were gently destemmed and fermented to dryness for 10 days. An additional 30 days on skins post-ferment gives the wine a firmness whilst retaining its silky finish.

VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	14.0%
pH	3.69
FERMENTATION METHOD	6 tonne static fermenter, pumped over daily
FERMENTATION TIME	10 days
BARREL ORIGIN	French 225 Litres
TIME IN BARREL	22 Months
MLF	100%
AGE OF BARREL	36% new, 64% 1-4 years
YEAST TYPE	Wet cultured BDX
SKIN CONTACT TIME	40 days
RESIDUAL SUGAR	0.25 g/L

VITICULTURE

A warmer than average Spring meant flowering and early vine growth took place simultaneously for most varieties. We had to wait for ripeness, resulting in full flavour occurring at slightly higher sugar levels. A great Cabernet year with a warmer finish to the season.

REGION	Yarra Valley
DATE OF HARVEST	Late March 2016
VINE AGE	20 years
YIELD	2.1 tonnes/acre
METHOD	Handpicked
CLONE	Reynella/LC10
SOIL TYPE	Duplex clay/loam
CULTIVATION PRACTICES	VSP

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