



2017  
YERING  
STATION  
CABERNET  
SAUVIGNON

## TASTING NOTES

COLOUR	Dark brick red.
NOSE	Blackcurrants, rhubarb and autumn leaves.
PALATE	Densely structured with tannin tightly wound around a core of dark berry fruits. Coffee, chocolate and rich spices abound.
CELLAR	Now - 2027

VEGAN FRIENDLY

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## VINTAGE

2017 was an exceptional year. A classic Yarra Valley growing season, a wet spring followed by moderate daily temperatures and cool nights. Perfectly balanced vines allowed the grapes to ripen in optimal conditions. In these years, the pristine fruit flavours combined with intensity and power give the wine balance and longevity.

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## WINEMAKING

VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	14%
FERMENTATION METHOD	Hand-plunged open fermenters and static tanks
FERMENTATION TIME	10 days
SKIN CONTACT TIME	10-60 days
BARREL ORIGIN	French
BARREL AGE	20% new, 80% seasoned
TIME IN BARREL	18 months
MLF	100%

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## VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early April
VINE AGE	15 years average
METHOD	Handpicked
CLONE	Reynella and CW44
SOIL TYPE	Grey loam over yellow clay.
CULTIVATION PRACTICES	Vertical Shoot Positioning

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*Station*