



2018
YERING
STATION
CABERNET
SAUVIGNON



TASTING NOTES

COLOUR	Dense, dark red.
NOSE	Blackberry, cassis and blackcurrants, interwoven with bay leaf, dark chocolate and coffee.
PALATE	Structured, powerful and balanced. A juicy forward mouthfeel leading into a fine, long finish. .
CELLAR	Will improve over the next 5 years, and continue to drink well to 2030 and beyond.

WINE MAKING

VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	14.0%
PH	3.60
FERMENTATION METHOD	6 tonne open fermenters
SKIN CONTACT	10-30 days
BARREL ORIGIN	225L French barriques
BARREL AGE	20% new, 80% 1-4 years
TIME IN BARREL	18 months
YEAST TYPE	BDX
MLF	100%

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late March 2018
VINE AGE	Average 25 years
YIELD	3 tonnes/acre
METHOD	Machine picked
CLONE	Reynella, SA125
SOIL TYPE	Loam over mudstone clay
CULTIVATION PRACTICES	VSP

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