



2017  
YERING  
STATION  
LITTLE YERING  
SHIRAZ

## TASTING NOTES

COLOUR	Deep purple.
NOSE	Satsuma plum and dried herbs.
PALATE	Rich plum fruit overlayed with dried herbs and spices. Silky and complex with a firm and powerful finish.
CELLAR	Now to 2020.
VINTAGE	A wet Winter delayed budburst creating a typical cool climate growing season. Vine balance and an even ripening period delivered grapes with exceptional flavour, structure and finesse. 2017 is the best vintage this decade, so far!

## WINEMAKING

ALC.	13.0%
PH	3.52
BARREL ORIGIN	France
TIME IN BARREL	11 months
MLF	100%
YEAST TYPE	Wet cultured Syrah
FERMENTATION TIME	10 days
FERMENTATION METHOD	Roto and open top fermenters
AGE OF BARREL	3-8 years
RESIDUAL SUGAR	0.27g/L

## VITICULTURE

VARIETY	97% Shiraz 3% Viogner
REGION	Victoria
DATE OF HARVEST	Early March
METHOD	Hand and machine
VINE AGE	Average 25 years
YIELD	3.5 tonnes / hectare
CLONE	BVRC, PT26
SOIL TYPE	Alluvial loam and mudstone clays
CULTIVATION PRACTICES	VSP



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