



**2018**  
**YERING STATION**  
**LITTLE YERING**  
**SHIRAZ**



**TASTING NOTES**

COLOUR	Rich purple/red.
NOSE	Lovely aromas of chocolate, plums and five spice.
PALATE	Dark, brooding flavours of blackberry jam supported by anise and soft cedary oak.
CELLAR	Produced with youthful drinking in mind, however this wine can also be cellared for 5-10 years.

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**WINEMAKING**

VARIETAL COMPOSITION	100% Shiraz
ALCOHOL	14.3
PH	3.60
FERMENTATION METHOD	Whole berry fermentation
SKIN CONTACT TIME	10 days
BARREL ORIGIN	French 225L
BARREL AGE	5-10 years
TIME IN BARREL	12 months
MLF	100%
YEAST TYPE	Rhone 2226

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**VITICULTURE**

REGION	Victoria
DATE OF HARVEST	Late March 2018
YIELD	3 tonnes / acre
VINE AGE	20-25 years old
METHOD	Machine harvested
CLONE	Bests, BVRC, PT23
SOIL TYPE	Grey loam clay overlying siltstone
CULTIVATION PRACTICES	Vertical Shoot Positioning

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**YERING**  
*Station*