



**2019**  
**YERING STATION**  
**RESERVE**  
**CABERNET**  
**SAUVIGNON**



### TASTING NOTES

COLOUR	Deep, brilliant garnet.
NOSE	Lifted and fragrant red currant and cassis, tobacco leaf and cedar spice.
PALATE	Red and black currant fruits enveloped in a warm autumnal fragrance. The tannin profile combined with its bright mineral acidity, is youthful and firm, yet very fine, speaking to a long-lived future.
CELLAR	Now through to 2035.

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### WINE MAKING

VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	13.5%
PH	3.52
FERMENTATION METHOD	4.5 tonne open fermenter and 6 tonne potter fermenter
FERMENTATION TIME	10- 14 days
SKIN CONTACT	10- 30 days
BARREL ORIGIN	France
BARREL AGE	New – 5 years old
TIME IN BARREL	18 months
YEAST TYPE	Inoculated
MLF	Yes

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### VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February- early March 2019
VINE AGE	15 - 25 years
YIELD	3 tonnes/acre
METHOD	Handpicked
CLONE	Reynella
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP, spur pruned VSP