

# Y

2018  
**YERING STATION**  
**RESERVE**  
**SHIRAZ**  
**VIOGNIER**



## TASTING NOTES

COLOUR	Jazzberry jam.
NOSE	Exotic anise spice complement the dark plum and mulberry fruit. A subtle hint of French oak.
PALATE	An immediate impact of intense blackberry and plum fruit. Typical of our Reserves is the juicy centre balanced with fine grain oak tannins. Rich and complex with an array of savoury spice. The velvet-like tannins flow seamlessly from the middle palate to a long graceful lingering finish.
CELLAR	Drink now or carefully cellar until 2033.
WINEMAKING	Handpicked and destemmed, the whole berries were cold soaked for 4 days prior to inoculation. 2.5% Viognier was co-fermented with the Shiraz in open fermenters. Hand plunged twice daily and pressed to barrel at the end of fermentation.

## VINTAGE

2018 was another very solid vintage. A very late Spring delayed flowering until late November / early December. A very even fruit set and ample water, the vines flourished. Big strong canopies meant the vines were able to ripen the grapes later in the season. Warm and dry for all of February and March, the resulting wines are full of flavour, complex and balanced.

## WINEMAKING

VARIETAL COMPOSITION	97.5% Shiraz 2.5% Viognier
ALCOHOL	14.5%
PH	3.54
FERMENTATION METHOD	5 tonne open fermenters, hand plunged twice daily
SKIN CONTACT TIME	10 days
BARREL ORIGIN	French 225L
BARREL AGE	35% new, 65% 1-4 years
TIME IN BARREL	18 months
MLF	100%
YEAST TYPE	Rhone 2323
RESIDUAL SUGAR	0.29g/L

## VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid March 2018
YIELD	2.4 tonnes / acre
VINE AGE	20 years
METHOD	Hand picked
CLONE	PT23 & Bests
SOIL TYPE	Duplex clay/loam
CULTIVATION PRACTICES	Vertical Shoot Positioning