



2017
YERING
STATION
SHIRAZ VIOGNIER



TASTING NOTES

COLOUR	Carmine.
NOSE	Plum spice with a lick of French oak.
PALATE	Svelte and sophisticated. The rick black berry and plum fruit meld beautifully with the peppercorn and anise spices. Balanced and complex, the mid-palate seamlessly extends to a long and graceful finish. Velvet-like tannins support the fruit and enhance the overall opulence.
CELLAR	2027

VINTAGE NOTES

2017 was an exceptional year. A classic Yarra Valley growing season, a wet Spring followed by moderate daily temperatures and cool nights. Perfectly balanced vines allowed the grapes to ripen in optimal conditions. In these years, the pristine fruit flavours combined with intensity and power give the wine balance and longevity.

WINEMAKING

Handpicked and destemmed, the whole berries were cold soaked for 4 days prior to inoculation. 3% Viognier was co-fermented with the Shiraz in open fermenters. Hand plunged twice daily and pressed to barrel at the end of fermentation.

ALCOHOL	14.2%
pH	3.55
SKIN CONTACT TIME	14 days
BARREL ORIGIN	100% French oak barriques
BARREL AGE	32% new
TIME IN BARREL	18 Months
MLF	100%
YEAST TYPE	Rhone
FERMENTATION METHOD	Open 5 tonne fermenters
FERMENTATION TIME	14 days
RESIDUAL SUGAR	0.37g/L

VITICULTURE

VARIETAL COMPOSITION	97% Shiraz, 3% Viognier
REGION	Yarra Valley
DATE OF HARVEST	Mid-March
VINE AGE	25 years average
YIELD	3 tonnes/hectare
CLONE	BVRC12, PT23
SOIL TYPE	Loam over mudstone clay
CULTIVATION PRACTICES	Vertical shoot positioning

YERING
Station