



2019
YERING
STATION
SHIRAZ VIOGNIER



TASTING NOTES

COLOUR	Deep purple ruby.
NOSE	Crushed ripe black berries, star anise spice and white pepper.
PALATE	Velvety and lush, the black and blue fruits overlay a rich and generous palate. There's lots of complex spice imparted from both the fruit and the French oak used. The finish is long and moreish.
CELLAR	Drink now through 2035.

WINEMAKING

VARIETAL COMPOSITION	98% Shiraz, 2% Viognier
ALCOHOL	14%
PH	3.40
FERMENTATION METHOD	5-6t open fermenters
SKIN CONTACT TIME	14- 20 days
BARREL ORIGIN	France
BARREL AGE	New- 8 years old
TIME IN BARREL	18 months
MLF	100% in barrel
YEAST TYPE	Inoculated

VITICULTURE

REGION	Victoria
DATE OF HARVEST	Late February- early March 2020
YIELD	3 tonnes / acre
VINE AGE	23 years old
METHOD	Machine harvested
CLONE	BVRC12, PT23
SOIL TYPE	Duplex grey loam over yellow clay with ironstone
CULTIVATION PRACTICES	Cane pruned VSP

YERING
Station