

TECHNICAL NOTE

2021
YERING STATION
SHIRAZ VIOGNIER

Tasting Notes

Colour: Dark red with a crimson hue.

Nose: Lifted purple florals, dark plum, blackberry fruit and five spice.

Palate: Full of beautiful red and dark blue fruits, with an underlay of spice and finely knit tannins that build a velvety mid-palate. Plenty more fruit and spice gently roll along followed by a fresh acidity culminating to a generous, complex finish.

Cellaring: Drink until 2032.

Winemaking

Composition: Shiraz 98%, Viognier 2%

Alcohol: 14%

pH: 3.41

Fermentation method: 5t open fermenters

Fermentation time: 10-12 days

Skin contact: 12-15 days

Barrel Origin: France – 500L puncheons, 228L barriques

Barrel age: 20% new

Time in barrel: 18 months

MLF: Yes

Yeast type: F83, XPURE

Viticulture

Region: Yarra Valley

Date of harvest: March 2021

Vine Age: 5-22 years

Yield: 3t/acre

Clone: PT23, BVRC12, Bests Selection

Method: Machine/hand

Soil type: Duplex grey loam over yellow clay

Cultivation practices: Cane pruned VSP



YERING
Station

VICTORIA'S FIRST VINEYARD
ESTD 1838

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