



**2017**  
**YERING**  
**STATION**  
**VILLAGE**  
**SHIRAZ**

**TASTING NOTES**

COLOUR	Bright cherry red with a purple hue.
NOSE	Satsuma plum and dried herbs.
PALATE	Rich plum fruit overlaid with dried herbs and spices. Silky and complex with a firm and powerful finish.
CELLAR	Now to 2020.
VINTAGE	A wet Winter delayed budburst creating a typical cool climate growing season. Vine balance and an even ripening period delivered grapes with exceptional flavour, structure and finesse. 2017 is the best vintage this decade, so far!

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**WINEMAKING**

ALC.	13.0%
PH	3.52
BARREL ORIGIN	France
SKIN CONTACT TIME	10 days
TIME IN BARREL	11 months
MLF	100%
YEAST TYPE	Wet cultured Syrah
FERMENTATION TIME	10 Days
FERMENTATION METHOD	Roto and open top fermenters
AGE OF BARREL	25% new, 75% 3-8 years
RESIDUAL SUGAR	0.27g/L

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**VITICULTURE**

VARIETY	97% Shiraz 3% Viogner
REGION	Victoria
DATE OF HARVEST	Early-mid March
METHOD	Hand and machine
VINE AGE	Average 25 years
YIELD	3.5 tonnes / hectare
CLONE	PT26, Bests BVRC
SOIL TYPE	Alluvial loam and mudstone clays
CULTIVATION PRACTICES	VSP



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**YERING**  
*Station*