



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	Drinking beautifully now.

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!

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

VITICULTURE

VARIETY	97% Shiraz 3% Viogner
REGION	Yarra Valley
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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