

Y

2018
YERING
STATION
SHIRAZ VIOGNIER



TASTING NOTES

COLOUR	Carmine.
NOSE	Blackberry and plum with a lick of spice.
PALATE	Rich black berries, cherries and plum fruits meld beautifully with the peppercorn and anise spices. Subtle toasted notes. 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	Drink now or carefully cellar until 2028.

VINTAGE

2018 was another very solid vintage. A very late Spring delayed flowering until late November / early December. A very even fruit set and ample water, the vines flourished. Big strong canopies meant the vines were able to ripen the grapes later in the season. Warm and dry for all of February and March, the resulting wines are full of flavour, complex and balanced.

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.

VARIETAL COMPOSITION	97% Shiraz, 3% Viognier
ALCOHOL	14.5%
PH	3.52
FERMENTATION METHOD	5 tonne open fermenter
FERMENTATION TIME	14 days
SKIN CONTACT TIME	14 days
BARREL ORIGIN	French barriques
BARREL AGE	32% new
TIME IN BARREL	18 months
RESIDUAL SUGAR	0.37 g/L
MLF	100%
YEAST TYPE	Rhone

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March 2018
VINE AGE	25 years average
METHOD	Hand picked
CLONE	BVRC12, PT23, Bests
SOIL TYPE	Loam over mudstone clay
CULTIVATION PRACTICES	Vertical Shoot Positioning