



2016
YERING
STATION
RESERVE
SHIRAZ



TASTING NOTES

COLOUR	Jazzberry jam.
NOSE	Savoury spices compliment the dark plum and mulberry fruit. A subtle hint of French oak.
PALATE	An immediate impact of intense blackberry and plum fruit. Typical of our Reserves is the juicy centre balanced with fine grain oak tannins. Rich and complex, the structure, length and persistence will provide longevity.
CELLAR	Now - 2031.

WINEMAKING

This is the first Yering Station Reserve Shiraz that is 100% Shiraz. This 100% single vineyard release comes from our Carr vineyard in the Coldstream region of the Yarra Valley.

VARIETAL COMPOSITION	100% Shiraz
ALCOHOL	14.5%
pH	3.66
FERMENTATION METHOD	5 tonne open fermenters, hand plunged twice daily
FERMENTATION TIME	10 days
BARREL ORIGIN	French 225 L
TIME IN BARREL	22 Months
MLF	100%
AGE OF BARREL	34% new, 66% 1-4 years
YEAST TYPE	Wet cultured Rhone
SKIN CONTACT TIME	10 days
RESIDUAL SUGAR	0.27g/L

VITICULTURE

A warmer than average Spring meant flowering and early vine growth took place simultaneously for most varieties. We had to wait for ripeness, resulting in full flavour occurring at slightly higher sugar levels.

REGION	Yarra Valley
DATE OF HARVEST	Mid March 2016
VINE AGE	20 years
YIELD	2.4 tonnes/acre
METHOD	Handpicked
CLONE	PT23/BVRC12/Best
SOIL TYPE	Duplex clay/loam
CULTIVATION PRACTICES	VSP

YERING
Station