

YERING

Station

TASTING NOTE

PRODUCT	2009 Little Yering Cabernet Shiraz
VINTAGE	2009
COLOUR	Dark red purple
NOSE	Dark cherry and blackberry characters with hints of leather and nutmeg spice.
PALATE	A concentrated palate showing ripe, elegant dark berry fruit with great intensity and weight, complemented by soft, fine grain tannins. Great mouthfeel and structure with a powerful and persistent finish.
CELLAR	Now - 2015

WINE MAKING

VARIETAL COMPOSITION	55% Cabernet Sauvignon 45% Shiraz
ALCOHOL	14.00%
FERMENTATION METHOD	80% Open S/S Fermenter, 20% Rotary Fermenter
TIME IN BARREL	9 months
YEAST TYPE	Wet cultured, lavin BDX & Syrah
BARREL ORIGIN & SIZE	French 228 litre Barrique
SKIN CONTACT TIME	10-25 days
FERMENTATION TIME	7-10 days
MLF	100.00%
AGE OF BARREL	15% new, 85% seasoned

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late March - Early April
VINE AGE	12-17 years
YIELD	2.5 t/acre
METHOD	Machine & hand harvest
CLONE	SA125, PT23

