

# YERING

## Station

### TASTING NOTE

|                |   |
|----------------|---|
| <b>PRODUCT</b> | 2010 Yering Station Village Merlot  |
| <b>COLOUR</b>  | Deep purple, red  |
| <b>NOSE</b>    | Bright, vibrant mulberry with blackcurrant and dark chocolate notes with hints of savoury, toasty oak.  |
| <b>PALATE</b>  | Medium bodied and laden with concentrated dark berry fruit. Fresh herbs and subtle savoury spices, soft tannins, finishing with vanillin oak. |

### WINE MAKING

|                                 |                       |
|---------------------------------|-----------------------|
| <b>VARIETAL COMPOSITION</b>     | 100% Merlot           |
| <b>ALCOHOL</b>                  | 13.5%                 |
| <b>FERMENTATION METHOD</b>      | Open fermenter        |
| <b>TIME IN BARREL</b>           | 11 months             |
| <b>YEAST TYPE</b>               | Cultured              |
| <b>BARREL ORIGIN &amp; SIZE</b> | French, 228 litre     |
| <b>SKIN CONTACT TIME</b>        | 9-21 days             |
| <b>FERMENTATION TIME</b>        | 9 days                |
| <b>MLF</b>                      | 100% in oak           |
| <b>AGE OF BARREL</b>            | 20% new, 80% seasoned |
| <b>PH</b>                       | 3.44                  |

### VITICULTURE

|                        |                                 |
|------------------------|---------------------------------|
| <b>REGION</b>          | Yarra Valley                    |
| <b>DATE OF HARVEST</b> | Early April 2010                |
| <b>VINE AGE</b>        | 11-21 years                     |
| <b>YIELD</b>           | 2.5 t/acre                      |
| <b>METHOD</b>          | Hand picked from selected sites |

