



The Yard

Channybearup, Riversdale, Justin, Acacia- within each of these vineyards is The Yard: the place where we break ground in single vineyard wines.

The magic of wine is its ability to express provenance. This is why, for us, making wine means growing grapes.

It's much harder to improve the vineyard than it is to employ a change in winemaking technique. From the big things like travelling the world in the hunt for grape clones which we believe would be well suited to our vineyard sites, to the little things like dropping the height of the cane from 1.2m to 400mm, every step counts.

We don't use herbicides. We employ fish and seaweed application. We make our own compost to support the whole vineyard biology. It's not just about better water retention, but about healthy soils with good microbial activity. It's a whole ecosystem thinking to make healthier, disease-resistant vines. Continuous within The Yard is our work to translate and transmit terroir.

The wines made here offer a first look into the future of the Cherubino tier range.

2014 Botrytis Riesling

THE VINTAGE:

The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River had an above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Frankland experienced dry and warm days through April, providing excellent quality wine from the region.

THE WINEMAKING:

The wine was hand-harvested and gently de-stemmed and given skin contact for 24 hours. It was then pressed off the skin and then settled, allowing a wild yeast fermentation to start. Fermentation ceased at 110 grams per litre.

THE WINE:

Dried apricot, figs, and ripe green pear dominate the nose, followed by a round, unctuous mouthfeel. This is a textured yet delicate wine, with a hint of acidity to finish off.

DRINK WITH:

Crème brulee.

Vineyard	Riversdale
Year Planted	1997
Location	Frankland River, WA
Vines per Hectare	1800
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Southern Facing
Soils	Sandy loam over clay

Origin	Frankland River, WA
Variety	Riesling
Picking date	May 2014
Sugar at picking	20.5 °Baume
Alcohol	13%
pH	3.42
Total acidity	7.21 g/L
Residual sugar	110.0 g/L
Bottled	August 2015
Cellaring Potential	10 years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Low Sulphites