



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.

2016 Justin Shiraz

THE VINTAGE:

From Porongurup to Frankland River conditions were excellent throughout the season. The winter and spring lead-up were dry but that eased with good rainfalls during January which brought much needed moisture for vine growth and yields. As a result the wines have great verve and freshness.

THE WINEMAKING:

Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. Fruit was macerated for four weeks, the wine was then matured in new and one year old oak for six months.

THE WINE:

The grapes for this wine are from some of the oldest Shiraz vines in the State. A perfumed bouquet of Morello cherry, black pepper and charred cinnamon spice. A long elegant Shiraz which has silky light tannins that are juicy and complex with ripe fruit flavours and great length.

DRINK WITH:

Lambcutlets.

Vineyard	Justin Vineyard	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1973	Variety	Shiraz	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2016	Organic	N/A
Vines per Hectare	1350	Sugar at picking	14.3 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.8%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.76		
Rootstock	Own	Total acidity	5.45g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Lateritic	Bottled	February 2017		
		Cellaring Potential	15+ years		