



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.

2017 Riversdale Shiraz

THE VINTAGE:

High Rainfall over winter followed by a very cool summer, with harvest extended into mid May. The dry cool conditions help yield some of the best Riesling, Shiraz & Cabernet seen in many years. Fruit thinning was essential and in some cases many passes were made to get the crop loads balanced but diligence and patience was rewarded.

THE WINEMAKING:

Fruit was hand-picked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for, thus ensuring vineyard characters were fully expressed. The wine was then aged in new and one year old oak for 6-8 months.

THE WINE:

Black spices, plum and red flowers with delicate oak characters. The tannins are fine and long. Earth and red flowers and spices dominate the flavours, finishing with a soft texture.

DRINK WITH:

Spiced beef cassoulet.

Vineyard	Riversdale
Year Planted	1997
Location	Frankland River, WA
Vines per Hectare	1600
Irrigation	Yes
Clone/s	171, 471, Waldron
Rootstock	Own
Aspect	Northern Facing
Soils	Deep gravels over clay

Origin	Frankland River, WA
Variety	Shiraz
Picking date	April 2017
Sugar at picking	13.9 °Baume
Alcohol	14.4%
pH	3.64
Total acidity	5.25 g/L
Residual sugar	0.50 g/L
Bottled	February 2018
Cellaring Potential	15 years

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