



## 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.

## 2018 Acacia Shiraz

### THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

*Vintage Rating—9/10*

### THE WINEMAKING:

Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Fruit was macerated for four weeks, the wine was then matured in new and one year old oak for six months.

### THE WINE:

An inky, deep auburn wine. Brooding and full of black fruits, black pepper and toasted spice flavours. A juicy shiraz, with soft tannins, long and silky soft palate. Spice and black pepper are carried through the light French oak with the ripe fruits.

### DRINK WITH:

Whole shoulder of slow-roasted Lamb, red wine reduction.

Vineyard	Acacia	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Shiraz	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2018	Organic	N/A
Vines per Hectare	1350	Sugar at picking	13.9 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.4%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.51		
Rootstock	Own	Total acidity	5.73 g/L		
Aspect	Northern	Residual sugar	0.50 g/L		
Soils	Lateritic	Bottled	March 2019		
		Cellaring Potential	15+ years		