



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.

2019 Riversdale Shiraz

THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

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.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Shiraz	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2019	Organic	N/A
Vines per Hectare	1600	Sugar at picking	14.6 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	15.1%	Allergens	Low Sulphites
Clone/s	171, 471, Waldron	pH	3.52		
Rootstock	Own	Total acidity	5.70 g/L		
Aspect	Northern Facing	Residual sugar	0.50 g/L		
Soils	Deep gravels over clay	Bottled	March 2020		
		Cellaring Potential	15 years		