



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 Justin Shiraz

THE VINTAGE:

The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality yields with incredibly fresh and vibrant juice from the region.

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:

Lamb cutlets.

Vineyard	Justin Vineyard
Year Planted	1973
Location	Frankland River, WA
Vines per Hectare	1350
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Lateritic

Origin	Frankland River, WA
Variety	Shiraz
Picking date	April 2014
Sugar at picking	13.1 °Baume
Alcohol	13.6%
pH	3.76
Total acidity	5.11 g/L
Residual sugar	0.50 g/L
Bottled	February 2015
Cellaring Potential	15+years

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