



## 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.

## 2015 Riversdale Cabernet Sauvignon

### THE VINTAGE:

Yields were low with most varieties achieving ripeness at relatively low sugar levels. Fruit picked was of excellent quality, resulting in crisp and refreshing wines.

### 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 eight months.

### THE WINE:

A ruby-red, rich wine with plummy fruits on the nose. The palate is seductively dusky with juicy fruits, integrated oak and velvety tannins. The finish is long and gentle.

### DRINK WITH:

Hearty beef stew

Vineyard	Riversdale
Year Planted	1997
Location	Frankland River, WA
Vines per Hectare	1650
Irrigation	Yes
Clone/s	Roche, 191, 337
Rootstock	Own
Aspect	Northern Facing
Soils	Deep Gravels over clay

Origin	Frankland River, WA	Vegan	N/A
Variety	Cabernet Sauvignon	Vegetarian	N/A
Picking date	March 2015	Organic	N/A
Sugar at picking	13.5 °Baume	Biodynamic	N/A
Alcohol	14%	Allergens	Low Sulphites
pH	3.56		
Total acidity	4.85 g/L		
Residual sugar	0 g/L		
Bottled	December 2016		
Cellaring Potential	15 years		