



## 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.

## 2016 Riversdale Riesling

### THE VINTAGE:

From the Porongurup to Frankland conditions were excellent throughout the season. The winter and spring lead-up were dry but that eased with good rainfalls during January which brought much needed moisture for vine growth and yields, wines have great verve and freshness while reds are some of the best in recent memory.

### THE WINEMAKING:

Hand-harvested and whole bunch pressed. Only the free-run portion of the juice was used for this wine. Only natural yeasts were utilised and the wine was bottled immediately after cool fermentation to ensure the vibrancy and freshness of the wine was captured.

### THE WINE:

A light, straw-green wine with a purity to the bouquet. Layers of lime leaf and crystallised citrus notes. A present thread of lime and mineral, carry through to the finish.

### DRINK WITH:

Gravlax.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1998	Variety	Riesling	Vegetarian	N/A
Location	Frankland River, WA	Picking date	February 2016	Organic	N/A
Vines per Hectare	1600	Sugar at picking	11°Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11.5%	Allergens	Low Sulphites
Clone/s	Unknown	pH	2.95		
Rootstock	Own	Total acidity	8.5 g/L		
Aspect	Northern	Residual sugar	1.1 g/L		
Soils	Lateritic	Bottled	July 2016		
		Cellaring Potential	15 years		