



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.

2017 Acacia Shiraz

THE VINTAGE:

High Rainfall over winter followed by a very cool summer, with harvest extended into mid May. The dry cool conditions help yield some of the best Riesling, Shiraz & Cabernet seen in many years. Fruit thinning was essential and in some cases many passes were made to get the crop loads balanced but diligence and patience was rewarded.

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.

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| Vineyard | Acacia | Origin | Frankland River, WA | Vegan | N/A |
| Year Planted | 1997 | Variety | Shiraz | Vegetarian | N/A |
| Location | Frankland River, WA | Picking date | April 2017 | Organic | N/A |
| Vines per Hectare | 1350 | Sugar at picking | 13.5 °Baume | Biodynamic | N/A |
| Irrigation | Yes | Alcohol | 14.0% | Allergens | Low Sulphites |
| Clone/s | Unknown | pH | 3.84 | | |
| Rootstock | Own | Total acidity | 5.07 g/L | | |
| Aspect | Northern | Residual sugar | 0.50 g/L | | |
| Soils | Lateritic | Bottled | February 2018 | | |
| | | Cellaring Potential | 15+ years | | |