



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 Channybearup Sauvignon Blanc

THE VINTAGE:

A cool, wet winter followed by a mild summer with temperatures 5 degrees lower than average. Harvest was 3 weeks later than normal with patience being rewarded with high quality aromatic wines. Fruit thinning and attention to viticulture was particularly essential this year. Aromatic varieties such as Pinot Grigio, Glera, Sauvignon Gris, and Gewurztraminer powered through the difficult conditions in March.

THE WINEMAKING:

The fruit was harvested in the early evening and de-stemmed. Approximately 40% of the wine was fermented in one year old French oak with the remainder of the juice being fermented in stainless steel. A selection of both wild and cultured yeasts were used in both.

THE WINE:

Complex and full flavoured Sauvignon Blanc, with lightly oaked characteristics providing delicacy and richness. Good length and the flavours building progressively through to the finish; green pea, citrus and kiwifruit are the contributors.

DRINK WITH:

Freshly marinated Fremantle Octopus.

Vineyard	Channybearup
Year Planted	1997
Location	Pemberton
Vines per Hectare	1450
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Karri Loam

Origin	Pemberton
Variety	Sauvignon Blanc
Picking date	April 2017
Sugar at picking	12.3 °Baume
Alcohol	12.8%
pH	3.41
Total acidity	6.28g/L
Residual sugar	2 g/L
Bottled	August 2017
Cellaring Potential	7 years

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