

## The Yard

Channybearup, Riversdale, Justin, Acaciawithin each of these vineyards is The Yard: the place where we break ground in single vineyard

•••••

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.

# 2018 Cane Cut Semillon

#### THE VINTAGE:

A wet spring gave way to mild and dry conditions throughout the summer with a long slow ripening period. White wines have strong flavours supported by lively acidities and res varietals have fine tannins and deep colours. This vintage could go down as one of the best in the last 25 years for the region.

Vintage Rating-9.75/10

### THE WINEMAKING:

The canes were cut and the fruit was left to hang on the vines to concentrate flavours and sugars. The fruit was then hand harvested and left on skins for 48 hours prior to pressing. It was then fermented in French oak barrels and bottled.

#### THE WINE:

Aromas of lemon curd, white flowers and peach are carried through to the palate. The sweetness is well balanced by a fine acidity.

Vineyard Caves Road Year Planted 1997

Margaret River, WA Location

Vines per Hectare 2000 Irrigation Yes Clone/s Rootstock Aspect North Soils Gravelly loam

Margaret River, WA Origin Variety Semillon Picking date May 2018 Sugar at picking 18° Baume Alcohol 13% 3.28 Total acidity  $6.57\,\mathrm{g/L}$ Residual sugar 110.0 g/L **Bottled** November 2018

**Cellaring Potential** 

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

10 years