



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.

2018 Cane Cut Gewurztraminer

THE VINTAGE:

A dry start to the winter followed by good spring rainfall. The summer was mild with temperatures below 30c throughout the entire season which resulted in some of the best pinot noir in decades. All white varieties are marked by lively acidity back by strong flavours and textures resulting in very well balanced wines.

Vintage Rating—9.5/10

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 talc, rose water and candied grapefruit. The wine is softly textured with fine flavours following through on the palate and the sweetness is well balanced with a fine acidity.

Vineyard	Channybearup	Origin	Pemberton, WA	Vegan	N/A
Year Planted	2012	Variety	Gewurztraminer	Vegetarian	N/A
Location	Pemberton, WA	Picking date	May 2018	Organic	N/A
Vines per Hectare	2200	Sugar at picking	16° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11%	Allergens	Low Sulphites
Clone/s	..	pH	3.42		
Rootstock	..	Total acidity	6.46 g/L		
Aspect	North	Residual sugar	105.0 g/L		
Soils	...	Bottled	November 2018		
		Cellaring Potential	10 years		