



## 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 Riversdale Riesling

### THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for the region.

*Vintage Rating—9/10*

### 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.

<b>Vineyard</b>	Riversdale	<b>Origin</b>	Frankland River, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1998	<b>Variety</b>	Riesling	<b>Vegetarian</b>	N/A
<b>Location</b>	Frankland River, WA	<b>Picking date</b>	February 2018	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1600	<b>Sugar at picking</b>	11.8°Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.3%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Unknown	<b>pH</b>	2.76		
<b>Rootstock</b>	Own	<b>Total acidity</b>	8.77g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	1 g/L		
<b>Soils</b>	Lateritic	<b>Bottled</b>	July 2018		
		<b>Cellaring Potential</b>	15 years		