



## 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.

## 2019 Riversdale Cabernet Sauvignon

### THE VINTAGE:

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

### THE WINEMAKING:

Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. Fruit was macerated for four weeks, the wine was then matured in new and one year old oak for eight months.

### THE WINE:

A ruby-red, rich wine with plummy fruits on the nose. The palate is seductively dusky with juicy fruits, integrated oak and velvety tannins. The finish is long and gentle.

<b>Vineyard</b>	Riversdale	<b>Origin</b>	Frankland River, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1997	<b>Variety</b>	Cabernet Sauvignon	<b>Vegetarian</b>	N/A
<b>Location</b>	Frankland River, WA	<b>Picking date</b>	March 2019	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1650	<b>Sugar at picking</b>	13.6 °Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	14.1%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Roche, 191, 337	<b>pH</b>	3.43		
<b>Rootstock</b>	Own	<b>Total acidity</b>	6.00 g/L		
<b>Aspect</b>	Northern Facing	<b>Residual sugar</b>	0.5 g/L		
<b>Soils</b>	Deep Gravels over clay	<b>Bottled</b>	September 2021		
		<b>Cellaring Potential</b>	15 years		