



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.

2021 Riversdale Cabernet Sauvignon

THE VINTAGE:

An exceptional vintage with rainfall falling at just the right times, Rieslings are some of the best in recent memory with expression of floral aromas and balanced acidities. Cabernet and Shiraz from Frankland are exceptional with tannin and colour. Chardonnay and Pinot from the sub-region of Porongurup are exceptional examples.

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.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Cabernet Sauvignon	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2021	Organic	N/A
Vines per Hectare	1650	Sugar at picking	14.2 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.7%	Allergens	Low Sulphites
Clone/s	Roche, 191, 337	pH	3.40		
Rootstock	Own	Total acidity	6.70 g/L		
Aspect	Northern Facing	Residual sugar	2 g/L		
Soils	Deep Gravels over clay	Bottled	September 2022		
		Cellaring Potential	15 years		