



## 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 Riesling

### 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:

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.

<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 2021	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1600	<b>Sugar at picking</b>	12.1°Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.6%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Unknown	<b>pH</b>	2.90		
<b>Rootstock</b>	Own	<b>Total acidity</b>	7.61 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	1 g/L		
<b>Soils</b>	Lateritic	<b>Bottled</b>	July 2021		
		<b>Cellaring Potential</b>	15 years		