



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.

2022 Malbec

THE VINTAGE:

A succession of very good seasons for Frankland River; 2018, 2019, 2020, 2021 and now 2022. Riesling, Shiraz and Cabernet begin the easier varieties, all performed exceptionally with very good flavour, acidity and freshness, however there are not many varieties that did not perform at their peak this harvest. A mild wet winter followed by dry and warm conditions leading up to harvest resulted with a season which had a long but gentle finish. Fruit harvested was in near perfect condition and will result in some very long lived wines.

THE WINEMAKING:

Sourced from some of the oldest Malbec in the state. This Malbec was made using grapes planted in the early 1970's from Riversdale Vineyard in Frankland River.

THE WINE:

Earth, black berry, plums and spice aromas, the palate has rich black fruits and subtle chocolate with abundant silky tannins. The oak adding spice and firm structure.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Malbec	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2022	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13.8° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.7%	Allergens	Low Sulphites
Clone/s	1056	pH	3.40		
Rootstock	Own	Total acidity	6.00 g/L		
Aspect	Northern Facing	Residual sugar	1g/L		
Soils	Deep Gravels over clay	Bottled	February 2024		
		Cellaring Potential	15 years		