



## 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.

## 2023 Cane Cut Gewurztraminer

### THE VINTAGE:

In the Frankland River region, good winter rains and low to moderate crops resulted in slower ripening times, producing wines with spicy flavours in Shiraz and deep complex characters in Bordeaux varietals. The whites, particularly Riesling and Fiano, were of exceptional quality with a rating of 8/10. The reds, with a rating of 9/10, were highlight of the vintage with excellent structure, depth and aging potential.

### THE WINEMAKING:

The canes were cut and the fruit was left to hang on the vines to concentrate flavours and sugars. The fruit was then hand harvested and left on skins for 48 hours prior to pressing. It was then fermented in French oak barrels and bottled.

### THE WINE:

Aromas of talc, rose water and candied grapefruit. The wine is softly textured with fine flavours following through on the palate and the sweetness is well balanced with a fine acidity.

<b>Vineyard</b>	Channybearup	<b>Origin</b>	Pemberton, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	2012	<b>Variety</b>	Gewurztraminer	<b>Vegetarian</b>	N/A
<b>Location</b>	Pemberton, WA	<b>Picking date</b>	May 2023	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	2200	<b>Sugar at picking</b>	16° Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	11%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	..	<b>pH</b>	3.64		
<b>Rootstock</b>	..	<b>Total acidity</b>	5.00 g/L		
<b>Aspect</b>	North	<b>Residual sugar</b>	125.0 g/L		
<b>Soils</b>	...	<b>Bottled</b>	November 2023		
		<b>Cellaring Potential</b>	10 years		