



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 Channybearup Pinot Gris

THE VINTAGE:

The Pemberton region experienced similar conditions to Margaret River, with excellent winter rains followed by extended periods of cool and dry weather. This allowed for grapes to ripen steadily and with excellent balance and depth, particularly in the standout Chardonnay. The whites earned a rating of 8.5/10, while the reds received a rating of 7.5/10.

THE WINEMAKING:

The fruit was harvested at night before crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit.

THE WINE:

An intensely fragrant bouquet of pear, with chalky mineral undertones. Fresh acidity and lively dried herb undertones.

Vineyard	Channybearup
Year Planted	1997
Location	Pemberton
Vines per Hectare	1450
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Karri Loam

Origin	Pemberton
Variety	Pinot Gris
Picking date	April 2023
Sugar at picking	13.0 °Baume
Alcohol	13.5%
pH	3.26
Total acidity	6.50 g/L
Residual sugar	2 g/L
Bottled	August 2023
Cellaring Potential	7 years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Low Sulphites