



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 Riversdale Riesling

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:

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.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1998	Variety	Riesling	Vegetarian	N/A
Location	Frankland River, WA	Picking date	February 2023	Organic	N/A
Vines per Hectare	1600	Sugar at picking	12.9° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.4%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.26		
Rootstock	Own	Total acidity	7.64 g/L		
Aspect	Northern	Residual sugar	1 g/L		
Soils	Lateritic	Bottled	August 2023		
		Cellaring Potential	15 years		