



Product:	Yering Station Nebbiolo
Vintage:	2005
Colour	Light red with brown, orange hues
Nose	Mix of cherry and apricot on the nose with hints of tar and dustiness
Palate	Light bodied, dark berry fruit with well integrated tannin and tarry, earthy characters.
Cellar	Drink now to 2012.
Growing Season / Vintage Notes:	A warmer than average season produced concentrated and intense wines. The varietal characters and vineyard characteristics have been enhanced by sensitive winemaking.

WINEMAKING

Varietal Composition:	100% Nebbiolo	Alcohol:	13.2% alc/vol
Fermentation Method	Open Fermenters	Yeast Type:	BDX
Fermentation Time:	10-14 days	pH:	3.66
Barrel origin:	French, 228L	Skin Contact time:	14-21 days
Time in Barrel:	14 months	MLF:	100%
Age of Barrel:	5+ years old	Residual Sugar:	0.47g/L

VITICULTURE

Region:	Yarra Valley	Yield:	3 t/a
Date of Harvest:	April 2005	Method:	Hand
Vine Age:	7 years	Cultivation Practices:	Vertical shoot Positioning (VSP) trellis
Soil Type:	Grey clay/ loam Over mudstones		