



| | |
|-------------------------|---|
| Product: | Yering Station Sangiovese 2005 |
| Colour | Deep, cherry red |
| Nose | A wonderful combination of bright plum and cherry fruit with spicy nutmeg, coffee and hints of old worn, leather boots. |
| Palate | Medium bodied, sweet and sour cherry enhanced by meaty, leathery characters, a good mid palate acidity and lengthy tannins. |
| Cellar | Drink now or cellar for up to seven years. |
| Winemaker | Perfumed cherry kernel with classic, savoury, Italianate tannins that round out the |
| Comments: | finish with poise and length. Great food wine. Authentic |
| Growing Season / | A warmer than average season produced concentrated and intense wines. The varietal |
| Vintage Notes: | characters and vineyard characteristics have been enhanced by sensitive winemaking. |

WINEMAKING

| | | | |
|------------------------------|--|---------------------------|-------------|
| Varietal Composition: | 90% Sangiovese 10% Cabernet Sauvignon | MLF: | 100% |
| Alcohol: | 14.5% | Yeast Type: | |
| Fermentation Method | Static fermenter | Skin Contact time: | 21 days |
| Fermentation Time: | 10-14 Days | Age of Barrel: | +5 year old |
| Barrel origin: | French | Residual Sugar: | 0.44g/L |
| Time in Barrel: | 14 months | PH: | 3.54 |

VITICULTURAL

| | | | |
|-------------------------|---------------------------------------|-------------------------------|-------------|
| Region: | Yarra Valley | Yield: | 3 t/a |
| Date of Harvest: | Late April | Method: | Hand |
| Vine Age: | 6 years | Clone: | MS1, MS2 |
| Soil Type: | Grey clay/loam over ancient mudstones | Cultivation Practices: | VSP trellis |