



YERING STATION RESERVE

Shiraz Viognier

2006

Yering Station Reserve wines epitomise our winemaking philosophy. Only when the grape variety has performed particularly well throughout a season, and the resulting wine is outstanding, will a selection be bottled under the Reserve range.

2006 was an exceptional vintage in the Yarra Valley enabling us to produce a Reserve Chardonnay, Pinot Noir and Shiraz Viognier.

WINEMAKING NOTES:

This fruit comes from a vineyard planted in the mid 1980's on an easterly aspect. The vines are typically low cropping and 2006 being no exception, producing just 1.2 – 1.5 tonnes of grapes per acre.

The addition of a small amount of estate viognier does wonders for cool climate Shiraz, allowing the natural delicate floral and spice characters of Shiraz to shine through creating a wonderfully complex nose. It also contributes to the palate of the wine, giving extra richness, texture and length. Fifteen months in 100% new French Oak barriques has provided excellent structure and complexity.

TASTING NOTES:

Variety	95% Shiraz, 5% Viognier
Colour	Vibrant purple/red
Nose	Lifted aromas of dark berries, pepper and spice with hints of violets and liquorice that complement the toasty, mocha oak.
Palate	A concentrated palate revealing intense flavours of blackberries, spice and cedar. Tightly structured with toasty French oak characters and fine grained, persistent tannins. A complex wine that finishes long and powerful.
Cellar	Up to 15 years

GROWING SEASON: Vintage 2006 was the earliest on record and yielded some very special parcels of fruit. The early onset was due to a warm spring. An excellent growing season led to even flowering and fruit set across all varieties. Fruit was harvested as early as possible to retain acid structure. The 2006 Reserve Shiraz Viognier will rival the great 2005 as our best to date. An exceptional wine of great depth and concentration.