



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.

2022 Channybearup Sauvignon Blanc

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

THE WINEMAKING:

The fruit was harvested in the early evening and de-stemmed. Approximately 40% of the wine was fermented in one year old French oak with the remainder of the juice being fermented in stainless steel. A selection of both wild and cultured yeasts were used in both.

THE WINE:

Complex and full flavoured Sauvignon Blanc, with lightly oaked characteristics providing delicacy and richness. Good length and the flavours building progressively through to the finish; green pea, citrus and kiwifruit are the contributors.

Vineyard	Channybearup	Origin	Pemberton	Vegan	N/A
Year Planted	1997	Variety	Sauvignon Blanc	Vegetarian	N/A
Location	Pemberton	Picking date	April 2022	Organic	N/A
Vines per Hectare	1450	Sugar at picking	11.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.2%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.32		
Rootstock	Own	Total acidity	7.70 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Karri Loam	Bottled	August 2022		
		Cellaring Potential	7 years		