



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: January 31, 2018

Label Certificate Number: 1006110

Pursuant to the application of : RWG (USA) LLC

Holder of permit/license number : S698956

**Brand : YERING STATION VILLAGE SHIRAZ VIOGNIER YARRA
VALLEY**
Fanciful Name : VILLAGE
Vineyard : N/A
Class : SHIRAZ, VIOGNIER
Vintage : VV
Appellation : YARRA VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 13% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14295001000275

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES
AND RULES.**

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o RWG (USA) LLC
1950 LEIMERT BLVD
OAKLAND, CA 94602**



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YERING *Station* *Village*

2010 SHIRAZ VIOGNIER

In 1838, William Ryrie is credited with planting the first vines in Victoria at Yering Station and, in 1850, Paul de Castella was responsible for its development into one of Victoria's most important vineyards and winery. To support the growth and expansion of this pioneering vineyard, a small village was established nearby populated by workers tending these important vines. This wine celebrates their pioneering role in establishing Victoria's first vineyard.

SELECTED PARCELS OF SHIRAZ AND VIOGNIER WERE CO-FERMENTED AND AGED IN A MIXTURE OF NEW AND SEASONED FRENCH OAK BARRIQUES RESULTING IN A PLUSH, ELEGANT WINE THAT EXHIBITS LIFTED FLORAL AND SPICE AROMAS. DRINKING BEAUTIFULLY NOW, THIS WINE WILL CONTINUE TO EVOLVE IN THE CELLAR OVER THE NEXT TEN YEARS.

PRODUCED BY:
YERING STATION
38 MELBA HIGHWAY
YARRA GLEN
VICTORIA 3775
AUSTRALIA
WWW.YERING.COM
INFO@YERING.COM

CONTAINS SULFITES

14.5% ALC./VOL. 750ML

**WINE OF AUSTRALIA
YARRA VALLEY**

IMPORTED BY:
RWG (USA) LLC,
NAPA, CALIFORNIA

GOVERNMENT WARNING:

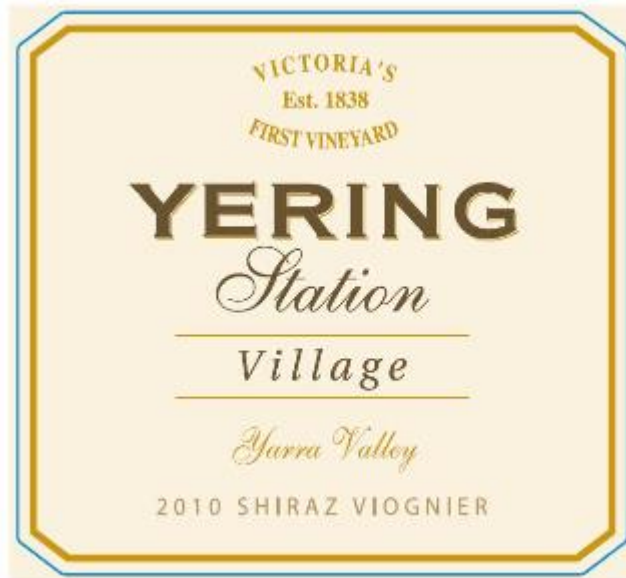
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.





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SHIRAZ 97 % VIOGNIER 3%
YARRA VALLEY, AUSTRALIA