

YARRA YERING

2016 UNDERHILL SHIRAZ

100% SHIRAZ

Alcohol: 14%

VINES

A single block of Shiraz planted in 1973 on a neighboring property, it was ideally located to be acquired by Yarra Yering in 1988. With a slight west-facing slope and clay-based soil, it's perfectly suited for cool-climate Shiraz. The clone remains unknown and is unique to this block.

WINEMAKING

Hand harvested, bunches across a sorting table and destemmed with no crushing to retain whole berries. Fermentation in the Yarra Yering half-tonne open-fermenters, hand plunged twice daily. Some use of stalk baskets to build structure and interest. A component of whole bunch fermentation gives some volume and plushness to the fruit palate. Air bag pressed to release the last fermenting juice from the many whole berries remaining. The wine then aged for 12 months in French oak puncheons (500L) only 30% new oak.

WINE

Heady black plum fruits and pretty violet aromatics interlaced with liquorice spice and nettle undergrowth. The heavier clay-based soils produces wine dark fruits and spice, chewy tannins creating the framework to support the fruit and savoury undertones.

CELLARING

Now at around 10 years of age, the 2016 Underhill Shiraz is showing the rewards of careful cellaring, with layers of savoury complexity emerging alongside vibrant fruit. While drinking beautifully today, it has the structure to evolve further, should you wish to wait.

ACCOLADES

96 Points - James Halliday, Wine Companion

94 Points - Huon Hooke, The Real Review

94 Points - James Suckling, jamesuckling.com

Bronze Medal - Royal Adelaide Wine Show 2017

