

YARRA YERING

2010 POTSORTS

77% TOURIGA NAÇIONAL, 14% TINTA CÃO,
5% TINTA AMARELA, 4% TINTA RORIZ

Alcohol: 21.5%

VINES

Fruit was sourced from 1990 New Territories planting of classic Portuguese grape varieties on a rocky terraced hillside. Planted specifically to produce a vintage port style fortified wine.

WINEMAKING

The last fruit harvested after extended hang time for added ripeness. Handpicked, destemmed, and crushed together as a 'field blend.' The must is worked by foot, as in traditional Portuguese lagares, to extract tannins. Foot stomping continues for days until fermentation reaches a final Baumé of 3.5. The wine is then pressed, fortified with brandy to halt fermentation, and matured in old casks for 8 months before bottling.

WINE

A vintage fortified wine paying homage to the classic Portuguese Vintage Ports, Yarra Yering plantings date back to 1990, embodying the forward-thinking continuance and evolution of the Yarra Yering vineyard. Powerful, concentrated and complex. Intensely aromatic, redolent of star anise and plums, lusciously warm and rich, it will reward years of patience & careful cellaring.

CELLARING

Vintage Port is designed to mature in bottle, the fortified will evolve slowly over time to mellow into a beautiful and complex wine. Best enjoyed anytime from 10 years old. .

ACCOLADES

Five Red Star Winery - Halliday Wine Companion, 2025

