

YARRA YERING

2013 CARRODUS VIOGNIER

100% VIOGNIER

Alcohol: 13.0%

VINES

The Viognier is sourced from some of, if not the oldest, Viognier vines in the country, planted officially in 1982. Their arrival at Yarra Yering is shrouded in mystery. There are three very small plantings across the vineyard with varying age.

WINEMAKING

Tiny yields, this fruit is hand harvested lovingly by only Yarra Yering staff, into the cool room overnight and then whole bunch pressed. Any juice not pressed from the skins is then frozen to be used in the Dry Red Wine No. 2 ferment weeks later. The Viognier juice is run off to old oak barrels without any clarification for primary fermentation followed by malolactic fermentation for 11 months maturation before bottling via gravity without filtration. Only 2 barrels were produced in 2013.

WINE

Signatory apricot blossom, with very lifted and expressive jasmine and musk stick aromas. Apricot flavours and a silky texture deliver oodles of weight and flavour. Tannins, rarely seen in white wines, add flavour and texture while carrying the flavour to a long lingering finish.

CELLARING

Drinking beautifully at present, with over a decade of aging, the cellaring for this wine has already been done for you!

ACCOLADES

94 Points - James Halliday Wine Companion

