

YARRA YERING

2018 CARRODUS CABERNET SAUVIGNON

100% CABERNET SAUVIGNON

Alcohol: 13%

VINES

Fruit sourced from the 1969 planted No.1 Cabernet Sauvignon, exclusively from the south west corner following a gravel band through the block.

WINEMAKING

Hand harvested, destemmed and crushed into our Yarra Yering half-tonne open fermenters. Hand plunged twice daily until fermentation is complete, some extended time on skins until tannins soften before deciding to press based on taste. Gravity filled to 2 French oak Bordeaux shaped barrels, one new and one two-year old, for 18 months completing malolactic fermentation in the cool underground cellars.

WINE

Blackcurrants, graphite, bay leaf, energy, purity, precision, youthful.

CELLARING

This is one for the cellar to evolve for a further 20+ years under suitable conditions.

ACCOLADES

#5 – Tyson Stelzer’s Top 12 Australian Wines of 2020
98 Points – Tyson Stelzer, WBM
97 Points – James Halliday, Wine Companion
97 Points – Huon Hooke, The Real Review

