

YARRA YERING

2018 CARRODUS VIOGNIER

100% VIOGNIER

Alcohol: 14.0%

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 a French oak barrel without any clarification for primary fermentation. Largely left alone until bottling after 10 months. Only two barrels were produced.

WINE

Signature apricot blossom, lifted white flowers of honeysuckle and a little musk stick aromas. Flavours of apricots deliver oodles of weight and flavour but there is also a green apple brightness bringing an acid line comes to drive the back palate and keep the weight in check. A chalky texture and some oak tannin from barrel maturation carrying the flavour to a long lingering finish.

CELLARING

Drinking beautifully at present, and will evolve for a further 5 years under suitable cellaring conditions.

ACCOLADES

Gold Medal - 2019 Six Nations Wine Challenge
95 Points - Huon Hooke, The Real Review
95 Points - James Halliday, Wine Companion

