

# YARRA YERING

## 2019 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 aroma. Fresh apricots deliver oodles of palate weight and flavour with a white nectarine punch, hints of lemon citrus bring an acid twist 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, this varietal lends itself to cellaring to gain further weight toastiness and will evolve for a further 5 years under suitable cellaring conditions.

### ACCOLADES

95 Points - Halliday Wine Companion, 2022

93 Points - Aaron Brasher, The Real Review

