YARRA YERING

2019 UNDERHILL FOUDRE SHIRAZ

100% SHIRAZ

Alcohol: 13.5%



VINES
A single block of Shiraz planted in 1973 on a neighboring property, it was ideally located to be acquired by Yarra Yering in 1988. With a slight west-facing slope and clay-based soil, it's perfectly suited for cool-climate Shiraz. The clone remains unknown and is unique to this block.

WINEMAKING
20% whole bunch inclusion in the bottom of a 3500L oak cask or 'Foudre' for both fermentation and maturation. Post pressing it was topped with a 100% whole bunch fermentation batch highlighting this a fragrant wine style and labelled 'Bunchy" on the cask. The wine then aged for 12 months in this new 3500L Foudre with its 54mm thick staves, the oak influence is minimal.

300 magnums were bottled from this individual cask.

WINE
A highly perfumed wine with violets and red cranberry fruits. Deliciously medium-bodied in red fruit spectrum and some charcuterie interest.
A framework of tannins from the inclusion of stalks from the bunches with the fruit profile is reminiscent of Campari.

CELLARING
Wines bottled to magnum evolve at a slower rate than 750mL bottles meaning this wine has many years ahead of it should you wish to cellar it. The style is fragrant and medium bodied, it is beautiful drinking already which means cellaring is optional.