

YARRA YERING

2021 CARRODUS CABERNET SAUVIGNON

100% CABERNET SAUVIGNON

Alcohol: 13.5%

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 French oak Bordeaux shaped barrels, 40% new oak, for 15 months completing malolactic fermentation in the cool underground cellars.

WINE

Blackcurrant fruits, iodine interest, bay leaf lift, a wonderful energy, fruit purity and precision. A youthful wine with vibrant acidity, fruit volume, a ripe and fine tannin framework that supports the fruit intensity.

CELLARING

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

ACCOLADES

99 Points – Huon Hooke, The Real Review
98 Points – Tyson Stelzer, Wine Press
97 Points – Halliday Wine Companion 2024
95 Points – Ned Goodwin for James Suckling

