

YARRA YERING

2021 CARRODUS SHIRAZ

100% SHIRAZ

Alcohol: 14%

VINES

Fruit sourced exclusively from the top section of the Blenheim Shiraz block planted in 1995. A spectacular block of Shiraz planted to the contours of the hill and facing east, north and west.

WINEMAKING

Hand harvested, destemmed gently to retain whole berries into a 600kg fermenter for fermentation, hand plunging twice daily. Pressed gently and gravity filled to our underground cellar for malolactic fermentation. Regular racking of the wine to aid the natural clarification over 15 months barrel maturation. 30% new oak.

WINE

Perfumed with blue and black plum and a hint of cured meat. Beautifully dense fruit, liquorice, and slate-graphite minerality. A wonderful season with plenty of hang time allowed fruit to gain flavour density while retaining energy and brightness. A solid framework of oak tannins perfectly balanced with the intense fruit profile and layered texture. The persistence lingers for an age.

CELLARING

Drinking beautifully at present and will evolve for a further 20 years under suitable cellaring conditions.

ACCOLADES

97 Points – Huon Hooke, The Real Review, 2023

97 Points – Tyson Stelzer, Wine Press

96 Points – Halliday Wine Companion, 2024

94 Points – Ned Goodwin for James Suckling, 2023

