

YARRA YERING

2021 DRY RED WINE NO. 2

96% SHIRAZ, 2% VIOGNIER

2% MATARO

Alcohol: 14%

VINES

1969 plantings of Shiraz and Marsanne, with additional Shiraz planted across the 1990's, Mataro, Marsanne & Viognier drawn from vines planted from 1984 to 1995.

WINEMAKING

Fruit was hand-picked, transferred across a sorting table and destemmed directly to the Yarra Yering half-tonne open-fermenters. As much whole berry as possible is retained to encourage perfume. A small portion of fermenters had frozen Viognier skins added to the bottom. The wine was aged for 15 months in French oak barriques, 30% new before blending and bottling.

WINE

Complex and layered; sweet and savoury all at once. The fragrance is a melting pot of violets, cranberry, plums, a whisker of bramble and fragrant five spice. Moderate in weight; the summer pudding fruits come in all colours dialling up the flavour. There is cigar box and cardamom spice lending intrigue. Firm yet fine tannins ably support the fruit and texture drive the palate.

CELLARING

Approachable in its youth, but gains complexity with age. It has a proven track record and thus will evolve for 20+ years under suitable cellaring, though medium-term aging also offers rewards.

ACCOLADES

Langton's Classified, 8th Edition
2 Merit Wine - The Real Review Wine Classification of Australia

98 Points - Huon Hooke, The Real Review

96 Points - 2024 Halliday Wine Companion

95 Points - Tyson Stelzer, Wine Press

