

# YARRA YERING

## 2022 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 that crosses through the corner of the block. This corner is slower to mature and ripen, always the last pick from the block.

### WINEMAKING

Hand harvested, destemmed and individually berry sorted before being crushed into our Yarra Yering 600kg 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 completing malolactic fermentation in the cool underground cellars. 40% new oak, 15 months maturation.

### WINE

Fresh blackberry fruits, complimented by a nettle leaf aromatic lift, the palate has a wonderful energy, fruit concentration and precision.

Fragrant in its youth with some liquorice spice complexity. The tannin profile is ripe yet fine and supports the fruit intensity.

### CELLARING

This is one for the cellar to evolve for a further 20+ years under suitable conditions however, Yarra Valley Cabernet can also be a wonderful young wine.

### ACCOLADES

3 Merit Wine - The Real Review Wine Classification  
#43 - James Sucking Top 100 Wines of Australia, 2024  
98 Points - Halliday Wine Companion, 2025  
97 Points - Huon Hooke, The Real Review, 2024  
97 Points - Ryan Montgomery, JamesSuckling.com, 2024

