

YARRA YERING

2022 LIGHT DRY RED PINOT SHIRAZ

50% PINOT NOIR, 50% SHIRAZ

Alcohol: 13.5%

VINES

Pinot Noir clone – Pommard (arrived in Australia through California, cuttings taken from Chateau de Pommard in Burgundy).

Shiraz clone – 1654 (abundant plantings in South Australia, it's large bunches perfect for whole bunch fermentation).

WINEMAKING

Winemaking techniques encourage an exotic floral fragrance with an expansive fruit palate and fine tannin framework. Pinot Noir was fermented with whole berries in 600kg fermenters and hand plunged gently. Shiraz was 100% whole bunch fermented, left untouched for 10 days before destemming to complete ferment as whole berries. The components spent 9 months in used French oak barriques in our underground cellar before blending and bottling.

WINE

Fragrant with a blue violet lift and summer pudding of mixed berry fruits. The palate has a light touch yet is soft and plush, a faintest smokey grip from the use of stalks bringing some structure and drive to the finish. These varieties complement each other beautifully with the perfume, silk and spice of the Pinot sitting comfortably with the underlying structure of the cool climate Shiraz.

CELLARING

This wine is made to be an early drinking style; perfect for the Australian climate, fragrant and delicious in its youth. It will continue to evolve with suitable cellaring but is ready to enjoy now.

ACCOLADES

Silver Medal – Yarra Valley Wine Show 2022

96 Points – Halliday Wine Companion, 2024

92 Points – Huon Hooke, The Real Review

