

YARRA YERING

2022 UNDERHILL SHIRAZ

100% SHIRAZ

Alcohol: 13.5%

VINES

A single block of Shiraz planted in 1973 on a neighboring property, it was ideally located to be acquired by Yarra Yering in 1988. With a slight west-facing slope and clay-based soil, it's perfectly suited for cool-climate Shiraz. The clone remains unknown and is unique to this block.

WINEMAKING

Hand harvested, bunches are sorted before processing as whole bunches or berries. Half of the block ferments in a 3500L oak cask; 20% whole bunch, topped up for maturation with 100% whole bunch. The remainder ferments in half-tonne open fermenters, hand plunged twice daily. Pressed to release the last fermenting juice, then aged 12 months—50% in a three-year-old 3500L cask, 50% in French oak puncheons (10% new).

WINE

Dark fruits; brooding and mysterious. Cool-climate Shiraz, deliciously medium-bodied. Think charcuterie, graphite, and aniseed spice. Blue and black plums add fruit concentration, layered with liquorice spice, cured meat, and a smoky-char whisper. Medium-weighted, driven by fruit purity, with oak as a faint seasoning alongside subtle stalk grip.

CELLARING

One of the Yarra Yering wines to shine earlier. It often looks wonderful at 5–10 years, yet with a proven pedigree will continue evolving over 10+ years under suitable conditions.

ACCOLADES

2 Merit Wine - The Real Review Wine Classification
Trophy - Wine of Show, Royal Qld Wine Awards 2024
Trophy - Best Victorian Shiraz - Melbourne Royal, 2023
Gold Medal - National Wine Show of Australia, 2025
98 Points - James Halliday Wine Companion, 2025

