

# YARRA YERING

## 2023 AGINCOURT CABERNET MALBEC

70% CABERNET SAUVIGNON, 30% MALBEC

Alcohol: 13.0%

### VINES

Cabernet Sauvignon was first planted in the Agincourt block in 1995 and blended with Malbec planted in 1990. Today, the blend evolution includes modern Cabernet clones 412 and WA Cape. We have also begun to explore additional Malbec clones.

### WINEMAKING

Hand harvested; the Cabernet is destemmed, berry sorted, then crushed into half-tonne open fermenters. A small amount (5%) was whole bunch fermented for extra lift and perfume.

Malbec is destemmed into small fermenters and hand plunged twice daily. Maturation in French Bordeaux-shaped barrels, 10% new oak to enhance the juicy fruit palate and immediate enjoyment.

### WINE

Perfumed with lifted violets, mulberry and raspberry leaf. A refreshing berry fruit profile melts into and complements the savoury characters. Nettle with its earthiness and a cool leafy lift enhance the savoury clove spice element. The vibrant acidity, a result of the Malbec component, brings an acid crunch to the wine. A wine of wonderful fruit purity, savoury texture with some mocha warmth.

### CELLARING

Crafted to be approachable when young, yet will evolve for 5+ years under suitable cellaring. The aromatics and accessible fruit palate make for a deliciously approachable Cabernet blend.

### ACCOLADES

Silver Medal - Yarra Valley Wine Show 2025

96 Points - Huon Hooke, The Real Review

95 Points - Wine Companion, 2026

95 Points - Ray Jordan, Winepilot, 2025

