

YARRA YERING

2023 CARRODUS VIOGNIER

100% VIOGNIER

Alcohol: 14.0%

VINES

The Viognier is sourced from some of, if not the oldest, Viognier vines in the country, planted officially in 1982. Their arrival at Yarra Yering is shrouded in mystery. There are three very small plantings across the vineyard with varying age.

WINEMAKING

Tiny yields, this fruit is hand harvested lovingly by only Yarra Yering staff, into the cool room overnight and then whole bunch pressed. Any juice not pressed from the skins is then frozen to be used in the Dry Red Wine No. 2 ferment weeks later. The Viognier juice is run off to a French oak barrel without any clarification for primary fermentation. Largely left alone until bottling after 10 months. Only a single 228L barrel was produced.

WINE

Signature apricot blossom, white honeysuckle flowers, a touch of musk stick, and fresh white-flesh stone fruits. Freshly cut white nectarine, generous weight, and a slippery mouthfeel. Lemon verbena adds an acid twist to drive the back palate and balance weight. A silky, chalky texture and subtle oak tannin from barrel maturation deliver a long, lingering finish.

CELLARING

Drinking beautifully at present, this varietal lends itself to cellaring to gain further weight toastiness and will evolve for a further 5 years under suitable cellaring conditions.

ACCOLADES

96 Points - Ray Jordan, Winepilot, 2025

95 Points - Campbell Mattinson, Wine Front, 2025

95 Points - Aaron Brasher, The Real Review

