

# YARRA YERING

## 2023 DRY RED WINE NO. 2

98.5% SHIRAZ, 0.5% MARSANNE,  
0.5% MATARO, 0.5% VIOGNIER

Alcohol: 13.0%

### VINES

1969 original vineyard establishment plantings of Shiraz and Marsanne, with additional Shiraz planted across the 1990's.

The Mataro & Viognier drawn from vines planted between 1984 to 1995.

### WINEMAKING

Fruit was hand-picked, chilled overnight then transferred across a sorting table and destemmed directly to the Yarra Yering half-tonne open-fermenters. As much whole berry as possible is retained to encourage perfume. A small portion of fermenters had frozen Viognier skins; tiny yields this year, added to the bottom. The wine was aged for 15 months in French oak barriques, 30% new before blending and bottling.

### WINE

Complex and layered; sweet and savoury all at once. The fragrance is a melting pot of violets, cranberry, plums, a whisker of bramble and fragrant five spice. Moderate in weight; the summer pudding fruits come in all colours, dialling up the flavour. There is cigar box and cardamom spice lending intrigue and a dry spice finish coupled by firm yet fine tannins that ably support the fruit.

### CELLARING

Approachable but softens and gains complexity with age. It has a proven track record and thus will evolve for 20+ years under suitable cellaring, though medium-term aging also offers rewards.

### ACCOLADES

Langton's Classified, 8th Edition  
2 Merit Wine - The Real Review Wine Classification  
98 Points - Stuart Knox, The Real Review  
97 Points - Halliday Wine Companion, 2026  
96 Points - Ray Jordan, Winepilot, 2025

