

YARRA YERING

2023 NEW TERRITORIES

60% SHIRAZ, 20% TOURIGA NAÇIONAL,
20% TINTA CÃO

Alcohol: 13%

VINES

Shiraz from our Salamenca block planted in 1995. Touriga Naçional and Tinta Cão sourced from a steep and terraced block nearby, planted in 1990 and 2013. When the 1990 expansion of the vineyard was made, the land was reclaimed from the Warramate Hills bushland and dubbed the New Territories.

WINEMAKING

Whole berry fermentation was employed with all varieties to encourage the fleshy fruit-full palate. Gentle hand plunging twice daily allows for careful tannin extraction since these are naturally tannic varieties. The individual components spend 9 months in old French oak barriques in our underground cellar before carefully blending and then bottling.

WINE

The Shiraz brings an exotic floral fragrance and the juicy expansive fruit palate. Touriga Naçional being naturally high in tannin brings a firm but friendly structure and spice to the blend. Tinta Cão has a violet lifted nose, juicy mulberry fruits with aniseed spice. The wine is fleshy, intriguing with plenty of aniseed spice complexity neatly wrapped in a blanket of tannin, a lick of charry grip on the finish.

CELLARING

This wine has been made to be an early drinking style; fragrant, vibrant and delicious in its youth. It will continue to evolve for some years under suitable cellaring conditions, however this is not required.

ACCOLADES

Best Shiraz Blend of Show - Royal Queensland, 2024
Best Other Red Blend of Show - Yarra Valley Wine Show, 2024
Gold Medal - Royal Queensland Wine Awards, 2024
Gold Medal - Royal Melbourne Wine Awards, 2024
Gold Medal - National Wine Show of Australia, 2025

