

# YARRA YERING

## 2023 UNDERHILL SHIRAZ

100% SHIRAZ

Alcohol: 13.0%

### 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; 10% whole bunch, pressed and returned to the cask for maturation. 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 four-year-old 3500L cask, 50% in French oak puncheons (10% new).

### WINE

Mixed berry fruits, perfume, graphite in a brooding and mysterious way. Cool climate Shiraz, deliciously medium-bodied. Think cured charcuterie, smoky barrel and aniseed spice.

Plum fruit flavours add concentration, layered with liquorice spice, cured meat, and a smoky-char. It's medium-weighted, driven by fruit purity, with oak a very faint seasoning alongside a 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  
Silver Medal - Yarra Valley Wine Show 2025  
97 Philip Rich, Halliday Wine Companion, 2026  
97 Points - Ray Jordan, Winepilot, 2025  
97 Points - Stuart Knox, The Real Review

