

YARRA YERING

2024 AMPHORA

60% SHIRAZ, 40% CABERNET SAUVIGNON

Alcohol: 13.5%

VINES

Shiraz from our Waterloo block and Cabernet Sauvignon from our Homestead block.

We are always challenging ourselves to think about how best to make our wines, this is the second vintage made utilising two 500L clay amphora sourced from Spain.

WINEMAKING

Hand harvested fruit, berry sorted to remove any undesirable berries or green material, gravity filled to two clay amphora. Hand plunged twice daily for a gentle extraction of the whole berries during fermentation, then left on skins for a further 2 months before separation of the wine from skins and seeds. Maturation back in the clay amphora for a total of 12 months. The slow microoxygenation in the slightly porous amphora softens grape tannins while preserving the fruit purity and terroir.

WINE

A modern interpretation of an Australian classic. A highly aromatic fruit and floral nose incorporating primary berries and plums with a green herbal lift from the Cabernet component. The entry is all fruit and juicy, then the tannins take a different and savoury form. An iodine and earthen rustic feel to the palate leave you with a dry, savoury finish embedded into the fruit profile.

CELLARING

A primary fruited and savoury wine, we think this one will cellar well for up to 5 years, after that we will be learning about this one ourselves, but for now choose your occasion and enjoy!

ACCOLADES

95+ Points - Andrew Caillard MW, The Vintage Journal
92 Points - Campbell Mattinson, The Wine Front 2025

