

YARRA YERING

2024 DRY RED WINE NO. 2

99% SHIRAZ, 1% VIOGNIER

Alcohol: 14%

VINES

1969 original vineyard establishment plantings of Shiraz, with additional Shiraz planted across the 1990's as the neighbouring property was acquired. Tiny amounts of 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, 35% new before blending and bottling.

WINE

Complex and layered; sweet and savoury all at once. The fragrance is a melting pot of violets, raspberry, plums, a whisker of bramble, fragrant five spice and black olive. 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 sinewy 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 - 2027 Halliday Wine Companion
94 Points - Andrew Caillard MW, The Vintage Journal

