

# YARRA YERING

## 2024 DRY RED WINE NO. 3

46% TOURIGA NAÇIONAL, 23% TINTA CÃO, 15% TINTA RORIZ,  
7% TINTA AMARELA, 5% ALVARELHÃO, 4% SOUSÃO

Alcohol: 13.0%

### VINES

Fruit was sourced from the New Territories planting of classic Portuguese grape varieties on a rocky terraced hillside. Paying homage to the classic Portuguese Vintage Ports, Yarra Yering plantings date back to 1990, embodying the forward-thinking continuance and evolution of the vineyard.

### WINEMAKING

The last fruit harvested from the vineyard. Hand-picked and destemmed, some varieties in a 'field blend' style, retaining as many whole berries as possible. The first working of the must is by foot, as in a traditional Portuguese lagar, to extract tannins from seeds and skins. After this, all handling is gentle, with careful extraction of tannins during fermentation and a final gentle pressing from skins. Maturation in old oak barrels for 10 months before blending for balance.

### WINE

A highly floral and complex bouquet—lavender, satsuma plum, and balsamic. Mixed summer berry freshness and black plum fruit weight. The licorice spice of Touriga Nacional and the bright, fragrant blue fruit energy of Tinta Cão. Tinta Roriz adds savoury depth, complementing Tinta Amarela's floral and bay leaf lift. The finesse of Alvarelhão and the acidity of Sousão tighten, brighten, and drive the long palate.

### CELLARING

Expressive when young, it can have an austere palate that belies the aroma. This wine will continue to evolve easily for up to 8 years, maybe more, under suitable cellaring conditions.

### ACCOLADES

Trophy (Best Other Red Blend) -  
Yarra Valley Wine Show 2025  
Gold Medal - Yarra Valley Wine Show 2025  
Silver Medal - Royal Queensland Wine Awards 2025

