

YARRA YERING

2024 DRY WHITE WINE NO. 2

MARSANNE 46%, ROUSSANNE 30%,
GRENACHE BLANC 16%, VIOGNIER 8%

Alcohol: 13.5%

VINES

Marsanne has been planted here since 1969 but only in small numbers with an extension planted in 2012, this included the Roussanne vines in an expansion of Rhône white varieties. This continued in 2020 with the first plantings of Grenache Blanc vines. The Viognier cuttings arrived in the late 1970's and were propagated over the following decade.

WINEMAKING

Vinified separately, each varietal was harvested at optimum ripeness. Hand harvested and whole bunch pressed after being held overnight in a cool room. The freshly pressed juice, unclarified was gravity filled to seasoned French oak barrels and two ceramic eggs; one each for Marsanne and Roussanne. In the underground cellar the fermentation was complete, and maturation followed. The components left undisturbed for stabilisation over 10 months before blending and bottling.

WINE

The aroma is white flowers, a hint of jasmine and a nashi pear freshness, while the palate offers fruit weight the interest is dialled up through texture. There is the energy of fresh pears and a green apple crunch that mingles with a fine chalkiness from the ceramic egg maturation. An interesting textural and lightly tannic white wine in balance with the fresh fruit. Texture and some grip driving a long lingering palate all while being contained and bright.

CELLARING

A generously fruited white wine that will develop depth and waxy generosity, eventually some toast with bottle maturation. The fruit and texture balance ensuring an enjoyable young wine that will continue to evolve under suitable cellaring conditions.

ACCOLADES

Bronze Medal, Yarra Valley Wine Show 2025
96+ Points – Halliday Wine Companion 2027
95 Points – Stuart Knox, The Real Review

