

YARRA YERING

2024 NEW TERRITORIES

60% SHIRAZ, 30% TINTA CÃO,
10% TOURIGA NAÇIONAL

Alcohol: 13.5%

VINES

Shiraz from our Salamanca block planted in 1995. Touriga Naçional and Tinta Cão sourced from a steep and terraced block nearby, planted in 1990 and 2013. When the 1990 expansion of the vineyard was made, the land was reclaimed from the Warramate Hills bushland and dubbed the New Territories.

WINEMAKING

Whole berry fermentation was employed with all varieties to encourage the fleshy fruit-full palate. Gentle hand plunging twice daily allows for careful tannin extraction, especially since the Tinta Cão and Touriga Naçional are naturally quite tannic varieties. The individual components spend 9 months in old neutral French oak barriques in our underground barrel cellar before carefully blending for balance and then bottling.

WINE

The Shiraz brings an exotic floral fragrance and the juicy expansive fruit palate. Tinta Cão has a violet lifted nose, juicy blueberry fruits with aniseed spice. Touriga Naçional being naturally high in tannin brings a firm but friendly structure and a little spice to the blend. The wine is fleshy, intriguing with plenty of aniseed spice complexity neatly wrapped in a blanket of tannin, a lick of charry grip on the finish.

CELLARING

This wine has been made to be an early drinking style; fragrant, vibrant and delicious in its youth. It will continue to evolve for some years under suitable cellaring conditions, however this is not required.

ACCOLADES

Gold Medal, Yarra Valley Wine Show 2025
Silver Medal, 2025 Royal Queensland Wine Awards
93 Points - Stuart Knox, The Real Review
92 Points - Andrew Caillard MW, The Vintage Journal

