

# YARRA YERING

## 2024 UNDERHILL SHIRAZ

100% SHIRAZ

Alcohol: 13.5%

### VINES

A single block of Shiraz planted in 1973 on a neighbouring property, it was ideally located to be acquired by Yarra Yering in 1988. With a slight west-facing slope and clay-based soil, it's perfectly suited for cool-climate Shiraz. The clone remains unknown and is unique to this block.

### WINEMAKING

Hand harvested, bunches are sorted before processing as whole bunches or berries. Half of the block ferments in a 3500L oak cask; 20% whole bunch, pressed and returned to the cask for maturation. The remainder ferments in half-tonne open fermenters, hand plunged twice daily. Pressed to release the last fermenting juice, then aged 12 months—50% in a five-year-old 3500L cask, 50% in French oak puncheons (10% new).

### WINE

Blue and black berry fruits, graphite and charcuterie in a brooding and mysterious way. Glossy cool climate Shiraz, deliciously medium-bodied yet with intensity. Ripe black plum fruits and some charred oak barrel sit alongside some stalk tannin adding a lovely grip driving the fruit persistence on the back palate.

### CELLARING

Typically, one of the Yarra Yering wines to shine earlier however the 2024 release has serious cellaring capacity. It will shine at 5–10 years, yet with a proven pedigree will continue evolving over 10+ years under suitable conditions.

### ACCOLADES

2 Merit Wine - The Real Review Wine Classification  
96 Points - Stuart Knox, The Real Review  
96 Points - Andrew Caillard MW, The Vintage Journal  
94 Points - Campbell Mattinson, Winefront

