

YARRA YERING

2023 DRY RED WINE NO. 1

58% CABERNET SAUVIGNON, 22% MERLOT,
15% MALBEC, 5% PETIT VERDOT

Alcohol: 13.2%

VINES

The first plantings into block No. 1 were these Cabernet Sauvignon vines, and the name was born. Malbec was also part of the original 1969 plantings. Merlot vines were originally interplanted with Cabernet, with subsequent plantings in 1990 along with Petit Verdot.

WINEMAKING

Hand-harvested and sorted, only the best berries make the cut. Cabernet is crushed for structure, while Merlot, Malbec, and Petit Verdot undergo whole berry fermentation for fragrance and weight. Mostly fermented in half-tonne fermenters, hand plunged twice daily. Some of the Cabernet ferments in 3,500L oak cask, with up to 8 weeks on skins for complexity. Matured 15 months in French oak barriques, 35% new.

WINE

A melange of summer berry fruits and a comforting rustic iodine feel complement some bay leaf lift. Warming clove spice, a hint of graphite and some oak char bring both flavour and tannin. Beautiful fruit weight, refreshing acidity and fine tannins form a solid foundation for a long future. Complex and layered, but not intimidating, always exciting to watch evolve.

CELLARING

Under suitable cellaring conditions it will evolve for 20+ years if you wish to show restraint, but this is not a hard and fast rule, it will be wonderful anytime along the way.

ACCOLADES

Langton's First Classified - 8th Edition
3 Merit Wine - The Real Review Wine Classification
Award Winning Varietal (Cabernet & Blends) -
2026 Halliday Wine Companion
Gold Medal, National Wine Show 2026
Gold Medal - Yarra Valley Wine Show 2025
99 Points - 2026 Halliday Wine Companion
97 Points - Huon Hooke, The Real Review

