

YARRA YERING

2024 DRY RED WINE NO. 1

70% CABERNET SAUVIGNON, 17% MERLOT,
10% MALBEC, 3% PETIT VERDOT

Alcohol: 13.5%

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. One third of the Cabernet ferments in 3,500L oak cask, with up to 8 weeks on skins for complexity, the balance matured 15 months in French oak barriques, 35% new.

WINE

Blue and black berry fruits with a comforting, rustic iodine feel, complemented by some bay leaf lift. Warming clove spice, a hint of graphite and background oak char bring both flavour and tannin. Glossy, plump fruit, energy and fine tannins form a solid foundation for a long future. Complex and layered, never intimidating but exciting to watch evolve, this vintage is particularly complete on release.

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
Gold Medal - Yarra Valley Wine Show 2026
98 Points - 2027 Halliday Wine Companion
98 Points - Stuart Knox, The Real Review
97 Points - Andrew Caillard MW, The Vintage Journal

