

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 Trophy, Best Shiraz - Yarra Valley Wine Show 2026
97 Points - Halliday Wine Companion 2027
96 Points - Stuart Knox, The Real Review
96 Points - Andrew Caillard MW, The Vintage Journal
94 Points - Campbell Mattinson, The Wine Front

