

YARRA YERING

2025 DRY WHITE WINE NO. 2

GRENACHE BLANC 55%, ALIGOTÉ 25%, VIOGNIER 20%

Alcohol: 13.0%

VINES

Grenache Blanc was planted in 2020 at a low and cool section of the vineyard and Aligoté followed in 2021. The Viognier cuttings came in the late 1970's and were slowly propagated over the following years, however it remains a tiny planting with low yields.

WINEMAKING

Vinified separately, each varietal was harvested at optimum ripeness. Hand harvested and whole bunch pressed after being held overnight in a cool room. The freshly pressed juice, unclarified, was gravity filled to seasoned French oak barrels where fermentation and maturation occurred in the cool underground cellar. The components left undisturbed for stabilisation over 10 months before blending and bottling.

WINE

Honeysuckle and subtle jasmine florals lead into crunchy pear, with a briny, slippery mouthfeel and texture. Blended for complexity and detail, each variety brings something unique to the palate: minerality from the Grenache Blanc, while the Aligoté brings a lemon freshness that balances the apricot richness of the Viognier.

CELLARING

Mineral, youthful and deliciously textural as a young wine, some bottle maturation will develop more weight to the palate, however cellaring is not a requirement.

ACCOLADES

2026 Halliday Wine Companion - 5 Red Star Winery

