YARRA YERING

Est. 1969

2016 Dry Red Wine No 2

95% Shiraz 2% Viognier 2% Mataro 1% Marsanne

Accolades

Langton's Classified, Excellent
97 Points, James Halliday, Wine Companion
95 points - Huon Hooke, The Real Review
95 Points – James Suckling jamessuckling.com
Bronze Medal, Royal Adelaide Wine Show 2017

Region

Yarra Valley (Gruyere)

Vines

Original 1969 plantings of Shiraz and Marsanne with additional Shiraz planted across the 1990's, Mataro & Viognier drawn from vines planted from 1984 to 1995.

Wine

A wine style that has always been blended for perfume, texture and spice. Fragrance enhanced by the Viognier balanced with a mixed berry fruit profile. Marsanne lends texture and volume to the palate, Mataro the floral notes and spice. Primary fruit leads onto savoury graphite and white pepper underpinned by background stalkiness and concentrated meatiness.

Winemaking

Fruit was hand-picked, bunch sorted and destemmed directly to the Yarra Yering half-tonne open-fermenters. As much whole berry as possible is retained to encourage perfume. Some stalks were added back to some of the fermenters in order to contribute structure and aroma. Some fermenters added frozen Viognier skins to the bottom, some with Marsanne skins. The wine was aged for 12 months in French oak barriques, 30% new before blending and bottling.

Cellaring

This fragrant style is approachable as a young wine but with some bottle maturation will evolve into a beautifully complex wine. This blend has a track record thus it will continue to evolve for a further 20+ years under suitable cellaring conditions should you want to cellar it for an extended period.
14.2 % Alc.

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