



YARRA YERING

Est. 1969

**TASTING NOTES**  
**CURRENT VINTAGES**

[www.yarrayering.com](http://www.yarrayering.com)



  
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In 1969, Dr Bailey Carrodus had the vision to plant 30 acres of unirrigated vines. He named his vineyard Yarra Yering and in 1973 produced his first vintage of Dry Red Wine No 1; a Cabernet blend and Dry Red Wine No 2; a Shiraz blend.

Yarra Yerings' debut marked both the renaissance of wine in the Yarra Valley and the beginning of one of the most collected and iconic wine brands in Australia.

The vineyard has always been central to wine quality and the low yielding and unirrigated vines continue to produce exceptional fruit with 2017 Halliday Winemaker of the Year, Sarah Crowe, at the helm crafting equally exceptional wine.

Our tasting room is open every day in the original home of Dr Carrodus, overlooking his beloved vineyard where guests are able to taste the Yarra Yering range, as well as limited museum releases.

Yarra Yering celebrated 50 years in 2019. We raised a glass to pay tribute to our founder, Dr Bailey Carrodus.

YARRA YERING

After working in Horticulture Sarah began her wine career with vineyard work in the Hunter Valley. Within three years, she had become Brokenwood's Assistant Winemaker. Building on her experience and enjoying the wines of the world Sarah completed International harvests in Oregon; making Pinot and Chardonnay, and the Rhone Valley; making Shiraz and Viognier.

After 12 years in the Hunter Valley Sarah was looking for a new challenge and decided to head for cool climate viticulture. The job opportunity at Yarra Yering was too good to refuse and she made the move to the Yarra Valley joining the team in September 2013. The vineyard is central to wine quality and Sarah considers the Yarra Yering vineyard to be the best she has ever worked with. The release of her first wines, the 2014 vintage saw her named James Halliday's Winemaker of the Year 2017.

Now in the role of Winemaker and General Manager, Sarah hopes to continue to build on the reputation that Dr Carrodus started in 1969 with the first vineyard plantings at Yarra Yering.

*"Yarra Yering got lucky the day Sarah Crowe walked in the door"* - Campbell Mattinson



**SARAH CROWE**  
WINEMAKER, YARRA YERING



## UNDERHILL SHIRAZ

### **Vineyard**

A 1973 planted 8 acre block of Shiraz at the western extremity of Yarra Yering.

### **Winemaking**

Hand harvested, bunches across a sorting table and destemmed with no crushing to retain whole berries. Fermentation in the Yarra Yering half-tonne open-fermenters, hand plunged twice daily. Some stalks are added back to increase tannin, structure and interest. A component of whole bunch fermentation gives some volume and plushness to the fruit palate. Air bag pressed to release the last fermenting juice from the many whole berries remaining. The wine is then aged for 12 months in French oak puncheons (500L), only 30% new oak.

### **Wine**

New world cool climate Shiraz starts here. Heady black plum fruits and pretty violet aromatics interlaced with liquorice spice and nettle undergrowth. The heavier clay based soil produces wine with dark fruits and spice and chewy tannins create the framework to support the fruit and savoury undertones.



DRY RED WINE NO 2

### **Varieties**

Shiraz, Viognier, Mataro, Marsanne

### **Vineyard**

The Shiraz and Marsanne for this blend was established in 1969, plus additional Shiraz, Mataro and Viognier drawn from vines planted from 1984 to 1995.

### **Winemaking**

Fruit is handpicked, 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 are added back to some of the fermenters in order to contribute structure and aroma. Some fermenters have added frozen Viognier skins to the bottom, some have Marsanne skins. The wine is aged for 12 months in French oak barriques, 30% new before blending and bottling.

### **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 on to savoury graphite and white pepper underpinned by background stalkiness and concentrated meatiness.



## AGINCOURT CABERNET MALBEC

### **Varieties**

Cabernet sauvignon and Malbec

### **Vineyard**

Fruit is sourced from the Agincourt block of Cabernet sauvignon planted in 1995 and Malbec planted in 1990. The Agincourt block is located at the eastern end of the vineyard and is one of the more sheltered sites. This Cabernet clone is highly aromatic and lifted.

### **Winemaking**

Hand harvested, crushed and destemmed into the Yarra Yering half-tonne open fermenters. Hand plunged twice daily with some extended time on skins to soften the Cabernet tannins. Basket pressing and malolactic fermentation all in 2 year old French Bordeaux shaped barrels for 18 months.

### **Wine**

Consistently exhibiting classic Cabernet characters of cassis and dark berry fruits, chocolate along with an aromatic leafy lift. The Malbec plays its part with inky robust plum and black cherry and ample tannins to provide beautifully balanced structure.



## DRY RED WINE NO 1

### Varieties

Cabernet sauvignon, Merlot, Malbec and Petit verdot

### Vineyard

The first plantings at Yarra Yering into block No 1 were these Cabernet vines and the name was born. The Malbec is also part of the original 1969 plantings. Some Merlot vines are interplanted with the Cabernet, with subsequent plantings made in 1990 on the newly acquired neighbouring land. Petit verdot is now only grown on the hillside of the new territories.

### Winemaking

All hand harvested and processed across a sorting table, only the best berries go into this wine. The Cabernet fruit is crushed to build structure through fermentation. Merlot, Malbec and Petit verdot are whole berry ferments for fragrance and palate flesh. All fermented in half-tonne fermenters and hand plunged twice daily, some of the Cabernet spending extended time on skins. Components kept separate in French oak barrels, only 40% of them new until being blended just before bottling after 15 months barrel maturation.

### Wine

A stylish Cabernet dominant lifted nose entwined with the complexities of the three other varieties present. Signature blackberry, aniseed, and sarsaparilla with lifted bergamot and bay leaf fragrance. A medium bodied wine style thanks to the Yarra Valley climate where a core of fruit and signature acid vibrancy are hallmarks, so too is the fine boned tannin structure. In true Yarra Yering tradition, it combines power with poise, concentration with finesse.



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### **Tasting Room**

Open 10am - 5pm daily  
(closed Christmas Day)

Bookings are recommended.

Enjoy our wines? Secure yours today  
[www.yarrayering.com](http://www.yarrayering.com)