

Yarra Yering

Underhill Shiraz



Region: Yarra Valley (Gruyere)

Vines: 1973 planted 8 acre block of Shiraz at the western extremity of the Yarra Yering vineyard.

Vinification: 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 lunged twice daily. High use of stalk baskets to increase stalk tannins, structure and interest. A component of 100% whole bunch fermentation as well as some 20% whole bunch fermentation help to give some volume and plushness to the fruit palate. Air bag pressed to release the last fermenting juice from the many whole berries remaining.

Aging: 12 months in French oak puncheons (500L) only 30% new oak.

Grape varieties : 100% Shiraz

Alcohol : 14%

Tasting notes :

Heady black plum fruits and pretty violet aromatics interlaced with licorice spice and nettle undergrowth. The heavier clay based soils produces wine dark fruits and spice, chewy tannins creating the framework to support the fruit and savory undertones.



Sustainable

