

Yarra Yering

Dry Red Wine No. 2



Region: Yarra Valley, Victoria, Australia

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

Vinification: Fruit was hand-picked, transferred across a sorting table and destemmed directly to the Yarra Yering half-tonne open-fermenters. As much whole berry as possible is retained to encourage perfume. A portion of fermenters had frozen Viognier skins added to the bottom.

Aging: 15 months in French oak barriques, 30% new before blending and bottling.

Grape varieties : Shiraz, Viognier, Mataro, Marsanne

Alcohol : 13.5%

Tasting notes :

Violets, plums, savory spices and a whiff of bramble and five spice. Firm yet fine tannins ably support the fruit and texture drives the palate.



Sustainable

