

2006 Yarra Yering Dry Red Wine No. 2

Region

Yarra Valley (Gruyere)

Vines

Fruit was sourced from amongst the original plantings on the Estate, the Yarra Yering block of Shiraz and Marsanne established in 1969, plus additional Shiraz & Viognier drawn from vines planted from 1984 to 1995.

Aroma & Bouquet

Inviting, complex lifted nose of earth, spice, beetroot, hot rocks, dates & almost subliminal floral notes. Viognier & Marsanne were co-fermented with the Shiraz for subtle contributing lift & complexing to aroma. Primary fruit leads onto savoury graphite & white pepper underpinned by stalkiness & concentrated meatiness.

Palate

A medium-bodied yet weighty & concentrated palate. This is no shrinking violet! Features a fresh, clean & detailed mouthfeel. Generous fruit plumpness, assertive tannins & crisp acidity are given additional volume by co-fermented white varieties & support by juicy stalk tannins & flavours leading to poise & length with fruit to flesh out over time.

Winemaking

Fruit was hand-picked in the cool of the morning, destemmed & partially crushed directly to the traditional Yarra Yering "tea chest" half-tonne capacity open-fermenters. Stalks were added back to two-thirds of the fermenters in order to contribute structure and aroma. Fermentation initiated naturally and was supplemented with a select cultured yeast strain part-way through fermentation to ensure completion.

All 100% destemmed fermenters and some with added stalks were pressed after 7-10 days to complete fermentation in barrel in order to retain aroma & purity of vineyard expression.

The remainder were allowed to macerate for a further 1-2 weeks to draw additional tannin and structure from extended skin/stalk contact.

The resultant wines were aged for 21 months in 100% new French oak barriques. Medium-toast is favoured for these fire-bent barrels, with toasted heads a stylistic feature.

Very lightly fined with gelatin prior to bottling via gravity without filtration.

Varietal composition

98% Shiraz, 1.5% Viognier (co-fermented), 0.5% Marsanne (co-fermented)

Cellaring

This wine is intended for long term cellaring. Given that this vineyard has a proven pedigree & a reliable track record of graceful maturation for this blend, it should continue to evolve & enhance its expression for a further 20+ years under suitable cellaring conditions.

Analysis

Alc : 14.0%

pH: 3.60

Titrateable Acidity (TA): 6.5 g/L