



2010 Dry Red No. 1

Grape Variety: 65% Cabernet / 18% Merlot / 9% Malbec / 8% Petit Verdot

Vine Age: Estate plantings all from 1969

GI: Yarra Valley

ALC: 13.0 %

Summary: 2010 was the Yarra Yering's 38th commercial vintage. A perfect season which offered an opportunity to ripen & harvest fruit to perfection without the usual vagaries of season and undue extraneous climatic duress. Fruit was able to fully develop its signature vineyard expression.

Vinification: All fruit at Yarra Yering is hand-picked and delivered direct to the winery. The fruit was destemmed & partially crushed directly to the traditional Yarra Yering "tea chest" 0.5-tonne capacity open-fermenters. Stalks were added back to about 40% of the fermenters to contribute subtle influence on structure and aroma. The resultant blend was aged for 21 months in 100% new French oak barriques. Medium-toast is favoured for these fire-bent barrels, with toasted heads featuring stylistically. Bottled via gravity without filtration.

Tasting Note:


Nose: Stylish, lifted nose settling into itself after a few years in bottle. Shows signature blackberry, aniseed, sarsaparilla, marzipan & cassis with hints of bergamot & varietal herbal tones.

Palate: A medium-bodied "classic" claret style featuring a fleshy, fruit-layered palate integrated with earthy complexity. Juicy acidity, characteristic of this vineyard, underlays soft expansive fruit and fine dusty tannins. In true Yarra Yering tradition, it combines power with poise, concentration with finesse.

Notes: Drinking beautifully at present but this vineyard has a proven pedigree & track record thus it will continue to evolve for a further 25+ years under suitable cellaring conditions.



2010 Vintage

94+ Robert Parker, The Wine Advocate
Top 50 Wine-ark Top 50 in Australia's Most Collected Wines 2013
 Langton's Classified "Excellent"



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