



2010 Underhill Shiraz

Grape Variety: 100% Shiraz

Vine Age: Shiraz planted in 1973

GI: Yarra Valley

ALC: 13.5 %

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: Hand harvested and destemmed with no crushing to retain whole berries, directly to the traditional Yarra Yering "tea chest" half-tonne capacity open-fermenters. High use of stalk baskets to increase stalk tannins, structure and interest. Basket pressed and aged for 18 months in French oak (1/3 new). Bottled via gravity without filtration.

Tasting Note:

Nose: Fresh spicy nose and a fine palate. Plenty of mouth-filling expressive red berry and spice flavours. Good rounded tannin integration building on the finish. Has a long life ahead

Palate: Blood plums and cigar oak with a violet floral lift from the stalk use. The heavier clay based soils produces wine with darker fruits and spice, chewier tannins and savoury undertones. A masculine wine with a firm long finish. A higher percentage of stalks are added back to lend juiciness plus extra cut and persistent tannins to the sweeping finish.

Notes: Drinking beautifully at present but this vineyard has a proven pedigree & track record thus it will continue to evolve for a further 20+ years under suitable cellaring conditions.



2010 Vintage

92+ Robert Parker, The Wine Advocate

★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion



www.yarrayering.com