



2012 Dry Red No. 2

Variety

97.8% Shiraz, 1% Viognier, 0.7% Mataro, 0.5% Marsanne

Region

Yarra Valley (Gruyere)

2012 in the Yarra Valley will go down as one of those exceptional vintages where all varieties achieved excellent quality. The resulting 2012 wines are beautifully balanced and integrated as young wines with the finesse and longevity that you've come to expect from this iconic vineyard.

Vines

Fruit was sourced from amongst the original 1969 plantings on the Estate. The Shiraz and Marsanne established in 1969, plus additional Shiraz, Mataro & Viognier drawn from vines planted from 1984 to 1995; all unirrigated.

Aroma & Bouquet

Perfumed with blue and black plum fruits, cigar box, pepper and aromatic sweet cardamom spice.

Palate

A medium-bodied yet weighty and concentrated palate. This is no shrinking violet! Feminine yet brooding fruit weight, some chocolate sweetness from the Viognier which in time will become plush and silky.

Winemaking

Fruit was hand-picked in the cool of the morning, destemmed & partially crushed directly to the traditional Yarra Yering "tea chest" 0.5-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 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% French oak barriques, 50% new, 50% 2 years old. Medium toast is favoured for these fire-bent barrels, with toasted heads a stylistic feature.

Bottled via gravity without filtration.

Cellaring

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

13% ALC



5 Star Rated Winery – James Halliday - Australian Wine Companion

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