

YARRA YERING

2022 DRY RED WINE NO. 1

80% CABERNET SAUVIGNON, 11% MERLOT,
6% MALBEC, 3% PETIT VERDOT

Alcohol: 13.5%

VINES

The first plantings into block No. 1 were these Cabernet Sauvignon vines, and the name was born. Malbec was also part of the original 1969 plantings. Merlot vines were originally interplanted with Cabernet, with subsequent plantings in 1990 along with Petit Verdot.

WINEMAKING

Hand-harvested and sorted, only the best berries make the cut. Cabernet is crushed for structure, while Merlot, Malbec, and Petit Verdot undergo whole berry fermentation for fragrance and weight. Mostly fermented in half-tonne fermenters, hand-plunged daily. Some of the Cabernet ferments in 3,500L oak cask, with up to 8 weeks on skins for complexity. Matured 15 months in French oak barriques, 35% new.

WINE

Blueberry and blackberry fruits and a comforting rustic iodine feel compliment some bay leaf lift. Clove spice and a hint of smoky oak bring both flavour and tannin. Beautiful fruit weight, refreshing acidity and fine tannins form a solid foundation for a long future. Complex, but not intimidating, always exciting to watch evolve.

CELLARING

Under suitable cellaring conditions it will evolve for 20+ years if you wish to show restraint, otherwise choose your occasion and enjoy!

ACCOLADES

Langton's First Classified - 8th Edition
3 Merit Wine - The Real Review Wine Classification
Best Cabernet Blend - Yarra Valley Wine Show, 2023
97 Points - Halliday Wine Companion, 2025
Gold Medal - Rutherglen Wine Show, 2023

