

YARRA YERING

2022 AGINCOURT CABERNET MALBEC

80% CABERNET SAUVIGNON, 20% MALBEC

Alcohol: 13.5%

VINES

Cabernet Sauvignon was first planted in the Agincourt block in 1995 and blended with Malbec planted in 1990. Today, the blend evolution includes modern Cabernet clones 412 and WA Cape. We have also begun to explore additional Malbec clones.

WINEMAKING

Hand harvested; the Cabernet is destemmed, berry sorted, then crushed into half-tonne open fermenters. A small amount (5%) was whole bunch fermented for extra lift and perfume. Malbec is destemmed into small fermenters and hand plunged twice daily. Maturation in French Bordeaux-shaped barrels, 15% new oak to enhance the juicy fruit palate and immediate enjoyment.

WINE

Perfume is the signature of this wine with lifted violets, bramble and berry fruits. Refreshing fruit flavours include mulberries and blueberries. Some nettle presents a cool leafy lift and clove spices dance with vibrant acidity and an elegant fruit drive. The Malbec component brings the acid crunch to the wine. A wine of wonderful fruit purity with some mocha warmth and fresh leather aromas.

CELLARING

Crafted to be approachable when young, yet will evolve for 5+ years under suitable cellaring. The aromatics and accessible fruit palate make for a deliciously approachable Cabernet blend.

ACCOLADES

96 Points - Halliday Wine Companion, 2025
94 Points - Huon Hooke, The Real Review, 2024
94 Points - Ryan Montgomery, JamesSuckling.com
Silver Medal - Melbourne Royal Wine Awards, 2023

