

YARRA YERING

2023 DRY RED WINE NO. 3

38% TOURIGA NAÇIONAL, 30% TINTA CÃO, 10% TINTA RORIZ,
10% TINTA AMARELA, 6% ALVARELHÃO, 6% SOUSÃO

Alcohol: 12.5%

VINES

Fruit was sourced from the New Territories planting of classic Portuguese grape varieties on a rocky terraced hillside. Paying homage to the classic Portuguese Vintage Ports, Yarra Yering plantings date back to 1990, embodying the forward-thinking continuance and evolution of the vineyard.

WINEMAKING

The last fruit harvested from the vineyard. Hand-picked and destemmed, some varieties in a 'field blend' style, retaining as many whole berries as possible. The first working of the must is by foot, as in a traditional Portuguese lagar, to extract tannins from seeds and skins. After this, all handling is gentle, with careful extraction of tannins during fermentation and a final gentle pressing from skins. Maturation in old oak barrels for 10 months.

WINE

Super lifted and complex bouquet—lavender, satsuma plum, and balsamic. Summer berries, cherries, and plum weight, with the licorice spice of Touriga Naçional and the bright, fragrant blue fruit energy of Tinta Cão. Tinta Roriz adds savoury depth, complementing Tinta Amarela's floral and bay leaf lift. The finesse of Alvarelhão and the acidity of Sousão tighten, brighten, and drive the long palate.

CELLARING

Expressive when young, it can have an austere palate that belies the aroma. This wine will continue to evolve easily for up to 8 years, maybe more, under suitable cellaring conditions.

ACCOLADES

Best Red Blend Wine of Show - Royal Queensland, 2024
Gold Medal - Royal Queensland Wine Awards, 2024
Gold Medal - Yarra Valley Wine Show, 2024
Gold Medal - National Wine Show of Australia, 2025
97 Points - Halliday Wine Companion, 2026
96 Points - Ray Jordan, Winepilot, 2024

