



## Yeringberg

2021

# SHIRAZ

*Yarra Valley - Australia*



VEGAN

### Stats

**Grapes:** 98% Shiraz - 2% Viognier

**Vineyard:** Yeringberg - Front Drive Block

**Vine Age:** 22-years-old

**Soil Type:** Ancient weathered silty grey loam over a mudstone and calcareous siltstone

**Viticulture:** Regenerative - practicing organic

**Fermentation:** Native (predominantly - some lots needed a yeast addition to finish) - stainless-steel (even mix of whole-berry, crushed, whole-cluster)

**Skin Contact:** 11-20 days

**Aging:** 19 months in 300L French barrels (28% new)

**Alcohol:** 14%

**pH:** 3.57

**Total Acidity:** 6 g/L

**Total SO2:** 102 ppm

**Total Production:** 273 cases

### Reviews

Vinous | 93 points

### About

Shiraz has always had a place at Yeringberg, although the intergenerational love for it has varied somewhat evidenced by it being removed and replanted several times. First planted in the 1860s by the Baron, ripped out by his son George in 1921, his son Guill replanted it in 1970 and pulled it out a little more than a decade later, Guill's son David replanted it again in 1999 and his sister Sandra is fully entrenched in the variety and the affection for it hasn't waned. While the Yarra Valley has long been home to elegant expressions of the variety, Sandra has shaped this wine into something uniquely Yeringberg —perfumed, finely structured, and effortlessly poised. The 2021 comes from three different clones (PT23, 1654, and a '100-year-old massale selection'), each with its own pattern and profile.

The fruit was hand-harvested across four days in early March. The fruit was sorted and fermented roughly equal parts whole-cluster, whole-berry, and destemmed & crushed. The majority of the lots started and finished ferments without any additions, though a select set needed a small yeast addition to finish. A small Viognier component was added at the crusher with the crushed Shiraz lot. After 11-20 days on skins the batches were pressed and aged in predominantly older French 300L barrels with 28% being new. After 19 months, frequent clarification rackings and routine topping up, the wine was racked to tank and cross-flow filtered and bottled without fining and with a small sulfur addition.

### Tasting Note

There is an ease to how this wine drifts...blueberry and dark cherry meet violet and Moroccan spice. Supple yet structured - built for the long haul.