Yarra Yering

From the foothills of Victoria's Warramate Hills comes a deeply expressive Yarra Valley red, layering violet perfume, plum richness and savoury spice over elegant structure and fine, persistent tannins throughout its long finish.

YARRA YERING

Est. 1969

Dry Red No. 2 2021

Victoria, Australia

Region and Vineyards

Yarra Yering sits in the Lower Yarra Valley of Victoria, at the foot of the Warramate Hills, where a moderate climate and undulating foothills encourage gradual ripening. The broader Yarra Valley is one of Australia's most versatile cool-to-moderate regions, with distinct subregional exposures shaping different expressions of Pinot Noir, Chardonnay, Shiraz and Cabernet Sauvignon. Here, the site's established Shiraz vines provide the structural heart of Dry Red No. 2, while the surrounding landscape contributes aromatic freshness and detail.

The estate's story began in 1969, when Dr Bailey Carrodus planted the vineyard and established Yarra Yering's reputation for distinctive, age-worthy reds. Dry Red No. 2 reflects that pioneering spirit through a **Rhône-inspired blend** rooted in old Shiraz parcels, complemented by Viognier, Mataro and Marsanne. The vineyard's setting and careful parcel selection favour perfume, bramble fruit, savoury complexity and tannins that remain firm yet refined, giving the wine both immediate appeal and cellaring potential.

Winemaking

The 2021 cuvée is **Shiraz-dominant**, supported by Viognier, Mataro and Marsanne in a Rhône-inspired composition. Fruit comes from old Shiraz vines planted in 1969, alongside later plantings from the 1990s and smaller parcels of the complementary varieties established in the 1980s and 1990s. Grapes are hand-picked, rigorously sorted and destemmed, with whole berries preserved to maintain clarity of fruit and texture.

Fermentation takes place in small open fermenters, with some frozen Viognier skins included in the fermenter to heighten aromatic lift. After fermentation, the wine matures for **15 months in French oak barriques**, 30% of them new. This measured élevage integrates cedar and spice while protecting the wine's medium-bodied shape, rich palate and firm, fine tannins. The result is a polished, savoury red that balances generous summer-pudding fruit with detailed structure and length.

Alcohol :14,00 %

Composition: 96% Syrah, 2% Viognier, 1% Marsanne, 1% Mataro

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Tasting Notes

- **Color:** Deep ruby red with a youthful purple edge.
- **Aroma:** Fragrant violets, ripe plums and bramble fruit mingle with five-spice, cardamom, cigar box and subtle cedar.
- **Palate:** Medium-bodied yet rich, combining sweet-and-savoury summer-pudding fruit with savoury, meaty and umami nuances. Firm, fine tannins provide shape and persistence, carrying the wine to a long, refined finish.

Did You Know?

Yarra Yering was founded by **Dr Bailey Carrodus in 1969**, and Dry Red No. 2 remains the estate's flagship Shiraz-led Rhône-inspired blend. Winemaker Sarah Crowe continues this distinctive Yarra Valley tradition.

Wine Pairing Ideas

- **Roast lamb with rosemary:** The wine's bramble fruit and spice complement the lamb's savoury richness, while fine tannins refresh the palate.
- **Peppered beef tenderloin:** Firm tannins and cedar-like oak nuance provide structure for the beef, with spice echoing the pepper crust.
- **Roast duck:** Dark fruit and gentle sweetness balance the duck's richness, while the wine's savoury complexity mirrors its roasted flavours.
- **Wild mushroom tart:** Earthy mushrooms draw out the wine's umami and meaty notes, creating a layered vegetarian pairing.