



Yarra Yering

The Yarra Yering Dry Red No. 2 is a masterful blend of Shiraz, Viognier, Mataro, and Marsanne, offering a complex bouquet of violets, plums, and savory spices, supported by firm yet fine tannins.



Dry Red No. 2 2016

Victoria, Australia

Region and Vineyards

The **Yarra Valley**, located in Victoria, Australia, is renowned for its cool climate and diverse terroirs, which contribute to the production of high-quality wines. The fruit for Yarra Yering Dry Red No. 2 comes from the original Shiraz plantings established in 1969, with additional Shiraz, Mataro, and Viognier vines planted between the 1980s and 1990s. These vineyards benefit from well-drained soils and optimal sun exposure, enhancing the complexity and finesse of the wines.

Winemaking

The **Yarra Yering Dry Red No. 2 2015** is crafted with meticulous attention to detail, starting with the hand-picking of the grapes. After harvest, the fruit is transferred across a sorting table to ensure only the highest quality grapes are used. The grapes are then destemmed and placed directly into half-tonne open fermenters, with an emphasis on retaining as many whole berries as possible to encourage a perfumed character. To add complexity, a portion of the fermenters includes frozen Viognier skins at the bottom, enhancing the aromatic profile of the wine.

Fermentation takes place with minimal intervention, allowing the natural flavors and characteristics of the grapes to shine through. After fermentation, the wine is aged for **15 months in French oak barriques**, with 30% of the barrels being new. This aging process imparts subtle oak nuances and enhances the wine's structure and longevity. The careful blending of **Shiraz, Viognier, Mataro, and Marsanne** results in a wine that is both complex and harmonious, with firm yet fine tannins supporting a rich fruit profile and a textured palate driven by dark berries and spices.

Tasting Notes

- **Color:** Deep ruby red
- **Aroma:** An enticing bouquet of violets, plums, savory spices, and a hint of bramble and five-spice.
- **Palate:** Firm yet fine tannins support a rich fruit profile, with a textured palate driven by flavors of dark berries, spices, and a touch of oak.

Alcohol :14,00 %

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



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Did You Know?

The **Yarra Yering Dry Red No. 2** blends Shiraz, Viognier, Mataro, and Marsanne, showcasing the vineyard's commitment to creating complex and balanced wines. This wine has garnered high praise from critics and wine enthusiasts alike, reflecting its quality and aging potential. The careful integration of Viognier skins during fermentation adds aromatic lift and depth to the wine, setting it apart from other Shiraz blends.

Wine Pairing Ideas

- **Beef Bourguignon:** The rich, savory flavors of beef bourguignon complement the wine's dark fruit and spice notes, while the firm tannins enhance the dish's hearty texture.
- **Osso Buco:** The wine's complex layers of dark fruit and spice enhance the rich flavors of this braised veal dish, while the tannins cut through its succulence.
- **Ratatouille:** The earthy and savory vegetables in ratatouille are complemented by the wine's aromatic and spicy notes, making for a vibrant and balanced pairing.
- **Cassoulet:** The hearty and flavorful cassoulet, with its beans, sausage, and duck, pairs beautifully with the wine's firm tannins and rich, spicy profile.

