Yarra Yering

Yarra Yering Underhill Shiraz is an exceptional wine, praised with 97 points by James Halliday and 96 points by Huon Hooke, showcasing perfumed aromas, medium-bodied elegance, and a hint of spice, making it a truly captivating choice.

YARRA YERING

Est. 1969

Underhill Shiraz 2017

Victoria, Australia

Region and Vineyards

The **Yarra Valley**, located in Victoria, Australia, is known for its cool climate and diverse terroirs, making it an ideal region for producing high-quality Shiraz. The Yarra Yering estate is situated at the western extremity of the Yarra Valley, with the **Underhill Shiraz block planted in 1973**. This 8-acre block benefits from well-drained soils and a moderate climate, which contribute to the wine's refined and balanced character.

Winemaking

The **Yarra Yering Underhill Shiraz** is crafted with meticulous attention to detail. The grapes are hand-harvested and sorted to retain whole berries, which are then fermented in half-tonne open fermenters with hand plunging twice daily. The use of stalk baskets during fermentation adds structure and complexity to the wine. A portion of the grapes undergoes whole bunch fermentation, which enhances the wine's volume and plushness.

After fermentation, the wine is aged for **12 months in French oak puncheons (500L), with only 25% new oak**, which imparts a subtle oak character without overpowering the fruit.

Tasting Notes

- **Color**: Bright, clear ruby red
- **Aroma**: Perfumed with dark cherries, red plums, and a hint of cured meat.
- **Palate**: Medium-bodied with bright fruit intensity, elegant and finely boned tannins, and a touch of spice. The finish is long and supported by a delicate oak char.

Alcohol :13,00 %

Composition: 100% Syrah

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

YARRA YERING

Est. 1969

Underhill Shiraz 2017

Did You Know?

The **Yarra Yering Underhill Shiraz** has garnered high praise from critics, including 97 points from James Halliday and 96 points from Huon Hooke. It has also won multiple medals, including a silver medal at the Yarra Valley Wine Show 2018. This wine is known for its ability to age gracefully, often reaching its peak at 5-10 years of age but capable of evolving for over a decade under suitable cellaring conditions.

Wine Pairing Ideas

- **Grilled Lamb**: The robust flavors of grilled lamb complement the wine's dark cherry and plum notes, while the spice and cured meat elements enhance the dish.
- **Duck Breast with Cherry Sauce**: The fruit intensity of the wine pairs beautifully with the sweet and savory flavors of duck with cherry sauce.
- **Mushroom Risotto**: The earthy flavors of mushrooms highlight the wine's complexity and elegance, creating a harmonious pairing.
- **Beef Tenderloin**: The wine's fine tannins and bright fruit intensity balance the richness of beef tenderloin, making for an elegant dining experience.

97

Robert Parker (RP) : 97 Points (2017)

The fruit for this 2017 Shiraz Underhill was handpicked from vines planted in 1973, and there was a combination of 75% whole berry and 25% whole bunches in the ferment. The wine spent 10 days to two weeks on the skins and matured for 12 months in French barriques (30% new). In a word: lovely. So lovely. The 2017 Shiraz Underhill has gained a sheath of savory exotic spice that overlays the purple and red fruit. This is vital and alive yet maturing and elegant. It shows firm but lithe tannins and an array of buoyant forrest fruit. It has fresh blackberries for days. The aftertaste leaves a trail of dried herbs—bay and oregano, largely. This is a super, super wine. Elegant.