

(5)

2015 Dry Red Wine No. 2

95% Shiraz, 2.5% Viognier, 2% Mataro, 0.5% Marsanne

separately ferment

(6)

Accolades

96 Points - James Halliday, Wine Companion
96 Points - Tony Key, The Key Report
93+ Points - Gary Walsh, winefront.com.au
95 Points - James Suckling Top 100 Wines 2017
96 Points - Huon Hooke, The Real Review
Silver Medal, Yarra Valley Wine Show 2017

Region

Yarra Valley (Gruyere)

Vines

Original 1969 plantings of Shiraz and Marsanne with additional Shiraz, Mataro & Viognier drawn from vines planted from 1984 to 1995.

Wine

Fragrance and headiness, this wine exudes intense perfume, mixed berry fruits, floral notes and spice. The addition of Mataro and co-fermentation with white grapes Viognier and Marsanne intensify the Shiraz character while providing complexity, richness and generosity. Primary fruit leads onto savoury graphite and white pepper underpinned by stalkiness and concentrated meatiness.

Winemaking

Fruit was hand-picked and destemmed directly to the Yarra Yering half-tonne open-fermenters. As much whole berry as possible is retained to encourage perfume. Stalks were added back to one-third of the fermenters in order to contribute structure and aroma. The wine was aged for 15 months in French oak barriques, 40% new before blending and bottling.

Cellaring

Drinking beautifully at present but this vineyard has a proven pedigree and track record thus it will continue to evolve for a further 20+ years under suitable cellaring conditions. ALC: 13.5 %

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