

# 2014 YERINGBERG SHIRAZ



**WINEMAKER:** Guill and Sandra de Pury  
**REGION:** Yarra Valley, Victoria  
**VARIETALS:** Shiraz (97%), Marsanne (2%), Viognier (1%)  
**MATURATION:** 19 months in 100% French oak hogsheads (30% new)  
**ANALYSIS:** 13.5% alc/vol | 6.0 g/L TA | 3.62 pH

**WINEMAKING:** The grapes were all handpicked and sorted. Some were fully destemmed and crushed before fermentation, others were left as whole berries, and about 10% was included as whole clusters at the bottom of the fermenting tanks. Total skin contact time ranged from 9-21 days. The wine completed malolactic fermentation in barrel. The wine then matured for 19 months with several rackings to gradually clarify and remove sediment. It was lightly fined before bottling.

**TASTING NOTES:** The 2014 Shiraz epitomizes the Yeringberg hallmark of producing wines of balance, elegance and freshness. It has a pure, blue fruit, pepper and spice-laden nose, complete with hints of apricot, licorice, and graphite. There's an openness and exotic presence - again nothing showy, but confident nonetheless. The palate initially mirrors the aromatics in a soft, flowing and gently restrained fashion, but then a sappy, vinous depth and structure emerges together with an enveloping freshness and drive that makes it oh, so moreish.

**CRITICAL ACCLAIM:** 92 pts Wine & Spirits, 92 pts Wine Enthusiast, 91 pts Wine Spectator

**ABOUT YERINGBERG:** Yeringberg was established in 1863 on pristine, cool climate vineyards in the Coldstream area of Yarra Valley. Guill de Pury and daughter Sandra make wines for the new millennium from the low-yielding vines re-established in the heart - just nine acres - of what was one of the most famous (and infinitely larger) vineyards of the 19th century. In the riper years, the red wines have a velvety generosity of flavor rarely encountered, while never losing varietal character; the long-lived Marsanne Roussanne takes students of history back to Yeringberg's fame in the 19th century.

