



# YERINGBERG

Yarra Valley, Victoria

*"Yarra Valley pioneers, the de Pury family are renowned for wines of finesse and elegance that epitomise the finest the region can produce."*

- James Halliday, Halliday Wine Companion



Sandra de Pury

**OWNER:** The de Pury Family

**FOUNDED:** 1863 by Baron Guillaume de Pury

**WINEMAKER:** Sandra de Pury

**SIZE:** Estate Vineyard - 9 acres

**HARVEST:** Early March to early May

**CLIMATE:** Cool marginal climate

**SOILS:** Ancient silty grey loam over mudstone

**VARIETIES PLANTED:** Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, Shiraz, Pinot Noir, Chardonnay, Marsanne, Rousanne, Viognier

**WEBSITE:** [www.yeringberg.com.au](http://www.yeringberg.com.au)



Aerial view of Yeringberg winery



**PROFILE:** Yeringberg, located in Victoria's cool-climate Yarra Valley, has been home to the de Pury family since 1863. Baron Frederic-Guillaume de Pury migrated from Switzerland in 1850 and purchased 1100 acres of prime Yarra Valley land. The original gravity-fed wooden winery and underground cellars are still intact and are classified by the National Trust of Australia. The decline of the world market for Australian table wines after World War One led to the demise of the Yarra Valley wine industry and in 1921 Yeringberg was the last established Yarra Valley vineyard to pull out their vines. The vines were replaced with cattle, the property remained intact, and Yeringberg continues to graze sheep and cattle to this day. The Baron's grandson, Guill de Pury, resurrected the family's estate vineyard in 1969 - right at the very beginning of the Yarra Valley renaissance - on the very same slopes chosen by his grandfather more than a century earlier. The de Pury family tradition of excellence in winemaking continues today guided by fourth-generation winemaker Sandra de Pury who makes elegant single vineyard wines from their nine acre estate vineyard.

**VITICULTURE:** One of the main advantages of farming a small nine acre estate is that harvesting can be done at exactly the right time, and within two hours achieving optimum fruit freshness in the winery. Even with low yielding vines, ranging from 1-3 tons per acre, vigilant crop reduction still takes place to express the highest fruit quality. Growing the best fruit possible every vintage is linked to Sandra's commitment to sustainable viticultural practices that will ensure the land she's farming is productive for many future generations of de Pury's. All organic winery waste is recycled as animal feed for the grass-fed cattle and lambs that are also on the property surrounding the vineyard. Rainwater is collected and used in both the vineyard and winery. Solar energy is in place on the estate for hot water. The vineyard is grazed by the family's sheep during fall and spring to manage the grass, control weeds and provide fertilizer. More than 100,000 trees have been planted in the past 20 years to create shelter belts for livestock and natural habitats for native species.



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## THE WINES

Yeringberg is as about as far from a hi-tech glitzy modern winery as one could get, but it is a place full of history and charm, and the wines have a loyal following. Produced from some of the oldest vines in Yarra Valley, these are long-lived wines made in tiny quantities. Australian wine critic James Halliday reflects, “In the riper years, the red wines have a velvety generosity of flavor which is rarely encountered, yet never lose varietal character, while the Yeringberg White takes students of history back to Yeringberg’s fame in the nineteenth century.”



- Marsanne Roussanne:** A subtle wine that displays restraint and quiet power. It starts subdued, with hints of pear, honeysuckle, lanolin and quince. With air it expands, building depth and breadth, showing notes of honey, lemon and jasmine. On the palate, it’s both taut and well rounded, savory and subtly pithy, but also spicy and gently viscous. The Marsanne and Roussanne are generally picked about a week apart, and the blend is typically 60% Marsanne: 40% Roussanne.
- Chardonnay:** This Chardonnay is both generous and restrained. There is a purity of fruit and stunning clarity within a powerful, concentrated and balanced framework. The Chardonnay is mostly fermented in barrel, with about 30% new French oak and 30% malolactic fermentation. It spends 11 months in barrels before bottling.
- Cabernet Blend:** The Yeringberg is the winery’s flagship wine and is a Bordeaux blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. Deeply fruited, with notes of blackcurrant, blood plum, violet and clove, the nose also has notes of tapenade, cacao, graphite and cigar box. The grapes are fully destemmed and crushed before fermentation. It generally spends about 2-3 weeks on skins prior to pressing. Then it is aged in barriques (around 40% new) for 22 months with several rackings.
- Shiraz:** The Shiraz epitomizes the Yeringberg hallmark of producing wines of balance, elegance and freshness. It has a pure, blue fruit, pepper and spiceladen nose, complete with hints of apricot, licorice, and graphite. There’s an openness and exotic presence – again nothing showy, but confident nonetheless. In a traditional Rhone style, 2-3% of Viognier is co-fermented and blended into the wine heightening the brilliantly fresh aromatics.

**WINEMAKING:** Sandra views winemaking as “the perfect combination of intellectual, physical and sensory engagement.” The Yeringberg wines are made from 100% estate fruit in the de Pury family’s original gravity-fed winery. Four generations strong, the wine style has been consistently beautifully structured and expressive that will reward those with the patience to lay them down. The white wines tend to stand up years longer than most Australian whites, while Yeringberg’s red wines have remarkable longevity and can age for 20 or more years. All the wines are aged in French oak barrels in the de Pury’s underground cellar for 11-22 months depending on the wine. Barrel type, size and age varies with each wine to integrate an ideal level of complexity – balance, not overwhelm is the goal. Sandra’s commitment to sustainability extends from the vineyard into the winery. Wine bottles are chosen based on a lighter than standard weight, cartons are made from recycled materials and biodegradable shrink wrap is used on the pallets.



Sandra de Pury perusing the estate



Resident lawnmowers. Sheep are part of the sustainable viticulture practices.



Original Yeringberg carriage