

# 2018 YERINGBERG SHIRAZ



**WINEMAKER:** Guill and Sandra de Pury  
**REGION:** Yarra Valley, Victoria  
**VARIETALS:** Shiraz  
**MATURATION:** 17 months in 100% French oak hogsheads (28% new)  
**ANALYSIS:** 13.5% alc/vol | 5.7 g/L TA | 3.55 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 17 months with several rackings to gradually clarify and remove sediment. It was lightly fined before bottling.

**TASTING NOTES:** A wine of elegance and restraint. Cool, savoury and spicy, the nose reveals delicate notes of blueberry and violet, progressing to liquorice & black pepper as time in the glass adds depth and lift to the bouquet. The palate mirrors the experience - initially savory, mineral and quietly brooding, the spicy, earthy blue fruits sit within a framework of serious but fine tannins that gradually soften to add breadth and plushness to the long, driven palate.

**CRITICAL ACCLAIM:** 95 pts JamesSuckling.com, 92 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.

