

YARRA YERING DRY RED NO.2 2018





Original price was: \$112.99.\$99.99Current price is: \$99.99.

Product Code:	6322	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Victoria	Volume:	750ml
Sub Region:	Yarra Valley	Alcohol:	13.5%
Style:	Red	Grape:	95% Shiraz, 3% Mataro, 1% Viognier, 1% Marsanne
Variety:	Syrah / Shiraz		



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TASTING NOTES

Winery notes (2018 Vintage)

"A complex and layered wine; sweet and savoury all at once. The fragrance is a melting pot of violets, plums, savoury spices and a whiff of bramble. Moderate in weight; the plum fruits come in all colours dialling up the flavour interest. There is cigar box and cardamom spice lending intrigue. Firm yet fine tannins ably support the fruit and texture drive the palate. This one is hard to put in a box, there is so much to love.

Fruit was hand-picked, transferred across a sorting table and destemmed directly to the Yarra Yering half-tonne openfermenters. As much whole berry as possible is retained to encourage perfume. A little stalk return to some of the fermenters in order to contribute structure and aroma. A portion of fermenters had frozen Viognier skins added to the bottom, some with Marsanne skins. The wine was aged for 12 months in French oak barriques, 30% new before blending and bottling."

95/100 Campbell Mattinson, James Halliday's Wine Companion (2018 Vintage)

"Impeccable form. There's a sweetness to the fruit and a savouriness to the finish, redcurrant and twists of herbs, with floral overtones and oak as garnish. It's smooth-skinned but not syrupy; it's a wine in complete control. Not a question mark in sight. Drink by 2036."

93/100 Mike Bennie, The Wine Front, July 2020 (20218 Vintage)

"Slurpy, rich and fresh red of jolly, loose knit and spice-laden, come hither fruit character. Red plums, clove and cinnamon, dark chocolate-liquorice, faint game meat and dried herbs. Lots going on here in its meaty, fleshy feel. The lush slosh of



flavour feels biggish and bold from front to mid palate, sweetish in that core, then finishes quite quickly to a powdery-tannin finish. Viognier in the driving seat. A chomp and chomp closes things each sip, nicely. A lively red of voluptuous feel, done well. Drink by 2030."

CONTACT VINO FINO

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