



Est. 1969

2017 Underhill Shiraz

Accolades

- 97 Points - James Halliday, *Wine Companion*
- 96 Points - Huon Hooke, *The Real Review*
- 96 Points - *Gourmet Traveller Wine Magazine*, Aug/Sept 2019
- 95 Points - James Suckling, *jamesuckling.com*
- Silver Medal, *Yarra Valley Wine Show 2018*
- Bronze Medal, *Rutherglen Wine Show 2018*
- Bronze Medal, *Royal Adelaide Wine Show 2018*
- Bronze Medal, *Yarra Valley Wine Show, 2019*
- Bronze Medal, *Royal Adelaide Wine Show, 2019*

Vineyard

1973 planted 8 acre block of Shiraz at the western extremity of Yarra Yering.

Winemaking

Hand harvested, bunches across a sorting table and destemmed with no crushing to retain whole berries. Fermentation in the Yarra Yering half-tonne open-fermenters, hand plunged twice daily. Some use of stalk baskets to build structure and interest. A component of whole bunch fermentation gives some volume and plushness to the fruit palate. Air bag pressed to release the last fermenting juice from the many whole berries remaining. The wine then aged for 12 months in French oak puncheons (500L) only 25% new oak.

Wine

Perfumed cool climate Shiraz that's medium bodied with a little lick of spice. Loaded with dark cherries and red plums interlaced with a cured meat lift. The palate leads with a bright and elegant fruit intensity, the use of whole berries shines through with a lovely slippery composure. The finely boned tannins shaping a long palate supported by a hint of oak char on the finish.

Cellaring

One of the Yarra Yering wines to give itself up sooner rather than later it will often look wonderful at 5-10 years of age. This vineyard has a proven pedigree and it will continue to evolve for many more years under suitable cellaring conditions should you want to leave it for 10+ years.

13.0% Alc.