



Est. 1969

2017 Dry Red Wine No 1

70% Cabernet sauvignon, 18% Merlot, 8% Malbec, 4% Petit verdot

Accolades

Langton's Classified – Outstanding

98 Points – James Halliday, Wine Companion

97 Points – James Suckling, jameessuckling.com

96 Points – Huon Hooke, therealreview.com

96 Points – Tyson Stelzer, WBM – Australia's Wine Business Magazine

Gold Medal, Yarra Valley Wine Show 2019

Gold Medal, Royal Melbourne Wine Awards 2019

Gold Medal, National Wine Show of Australia 2019

Silver Medal, Royal Queensland Wine Show 2019

Bronze Medal, Royal Adelaide Wine Show 2019

Region

Yarra Valley, Victoria, Australia

Vineyard

The first plantings at Yarra Yering into block No 1 were these Cabernet vines and the name was born. The Malbec was also part of the original 1969 plantings. Some Merlot vines are interplanted with the Cabernet with subsequent plantings made in 1990 on the newly acquired neighbouring land. Petit verdot is now only grown on the hillside of the New Territories.

Winemaking

All hand harvested and processed across a sorting table, only the very best berries go into this wine. The Cabernet fruit is crushed to build structure through fermentation. Merlot, Malbec and Petit verdot are whole berry ferments for fragrance and palate flesh. All fermented in Yarra Yering half-tonne open-fermenters and hand plunged twice daily, some of the Cabernet spending extended time on skins for complexity. Components kept separate in French oak barrels, only 40% of them new, until being blended just before bottling after 15 months barrel maturation.

Wine

Fruit power is the first impression, dark berry fruits and some sage adding a background herbal lift. Oak spice is evident but all in balance with the fruit. The palate shows power and restraint at the same time, the iron fist in a velvet glove. Beautiful fruit, a bright acid drive and tannins that form a solid foundation for the long future. Brooding but not intimidating, this is always exciting to watch evolve.

Cellaring

Upon bottling this wine looks and tastes juvenile, needing some bottle maturation to unfurl. Under suitable cellaring conditions it will evolve for 20+ years if you wish to show restraint. 13.5% Alc.