

Y

2012
YERING
STATION
RESERVE
SHIRAZ VIOGNIER

AWARDS

SILVER, Yarra Valley Wine Show 2017

REVIEWS

96 Points

James Halliday

James Halliday Wine Companion 2014

A wine that hit the headlines when first made by then winemaker Tom Carson. Shiraz and viognier are co-fermented and matured in French barriques, a substantial percentage new. The vibrant colour heralds an equally vibrant bouquet and palate, with coruscating red berry fruits, silky tannins, and that fragrant lift that is the mark of all high quality shiraz viogniers.

94 Points

Huon Hooke

huonhooke.com March 2014

Deep, bright, purple/red colour. The bouquet shows dry spices, smoke and earth, with some toasted nut characters and a lick of pepper. The palate is elegant and lively, even a touch lean, reflecting the moderate alcohol, and oak has been sensitively used. Pleasant savoury finish and aftertaste. Fine balance and style.

93 Points

Campbell Mattinson

Winefront, May 2014

Yering Station's Reserve Shiraz Viognier is arguably one of the more important wines in modern Victorian wine history. It helped turn attention back to Yarra Valley red wine. This is an impeccable release. It's firm, savoury, accented by white pepper but at heart it's all cherry-plum fruit flesh. Savouriness, spiciness and fruitiness bound together in an harmonious whole. Ripples of chalky tannin help confirm the wine's class. Clovey/cedary/creamy oak is present but in a cautious kind of way. Modest volatility doesn't do the wine any harm. Give it a medium-term stint in the cellar and it should sing



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