



## Yering Station Reserve

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Yering Station is only offering the 2014 Reserve Shiraz Viognier to their Australian wine club and WineCollective members. This is an exclusive wine, outside of small distribution in Australia. The historic property of Yering Station is located an hour from Melbourne, in the heart of the Yarra Valley.

2% Viognier is co-fermented with the Shiraz. Technically, if a varietal is under 5% of the total wine, it does not have to be identified on the label. Why add Viognier to Shiraz (or Syrah)? It was a practice that originated in the French region of Côte-Rôtie. In the Rhône Valley, these two varietals grew alongside each other and were fermented together. Viognier continues to be blended with Shiraz, because it imparts uplifting aromatics of floral, peach and spices. We suggest decanting prior to enjoying, at least 30 minutes, and enjoy at 17C. Strong today, but can also be cellared until 2023.



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SHIRAZ, VIOGNIER  
YARRA VALLEY, AUSTRALIA  
13.9% ALCOHOL  
\$82

## HOW IT LOOKS

Deep purple core that transitions to red along the edges.

## HOW IT SMELLS

Everything that you are looking for in a high-end Shiraz, and then some! Sometimes more is better, here we have an abundance of dark brambly berries and plums, clove, chocolate, pepper, herbs, floral and even some funky notes that add character.

## FOOD PAIRING

Slow roasted pork shoulder, rich and earthy! Serve with fingerling potatoes and caramelized onions.



## HOW IT TASTES

The Reserve Shiraz Viognier spends 18 months in French oak, 35% of which is new. The oak imparts a touch of vanilla bean and some espresso, complementing the bay leaf and cedar chest. Tight and well-structured, it benefits from some time to relax, which lets the supple and silky tannins to relax and flavours to open. Great acidity that is just fresh enough to cleanse the deep flavours.

## LOVE THIS WINE?

Limited quantities available, buy more today.