

YARRA VALLEY

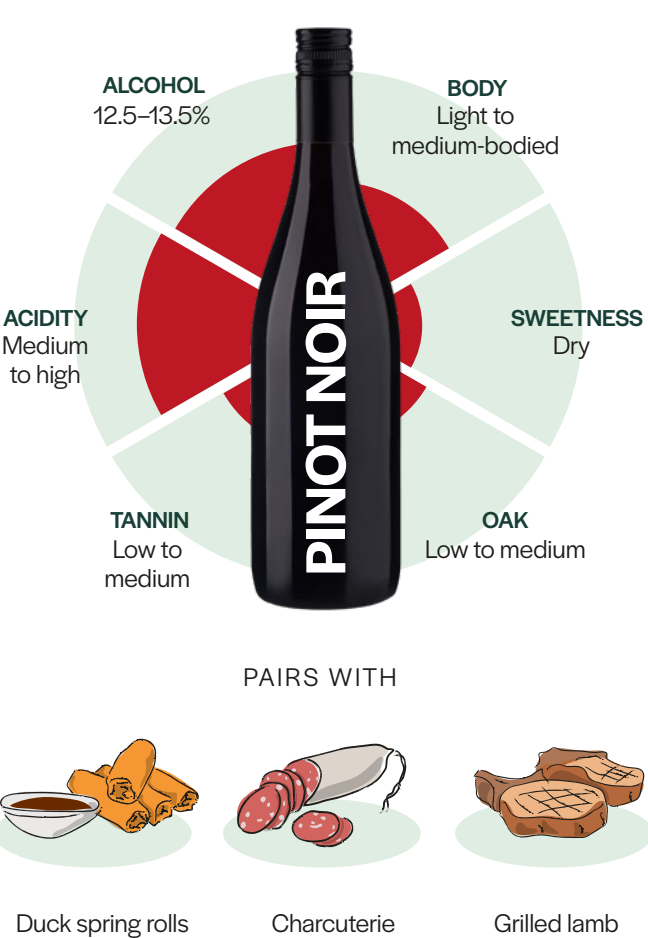
The Yarra Valley is one of Australia’s leading cool-climate regions, with varying elevations and a diverse landscape capable of producing classic styles across a range of varieties. Known as the birthplace of Victoria’s wine industry, its history stretches back to 1838. But it wasn’t until the 1970s that Yarra Valley really started to shine, thanks to a second wave of winemaking pioneers.



NOTEWORTHY VARIETIES

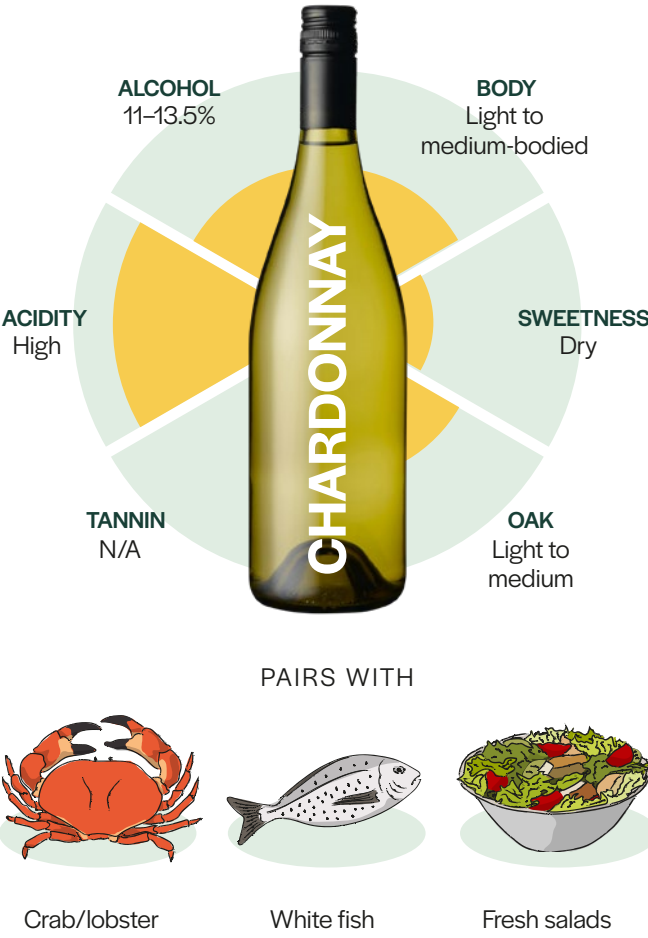
Pinot Noir

Aromatic, silky and textural with aromas of rose petals, red berry fruit, cherries and subtle savoury notes,



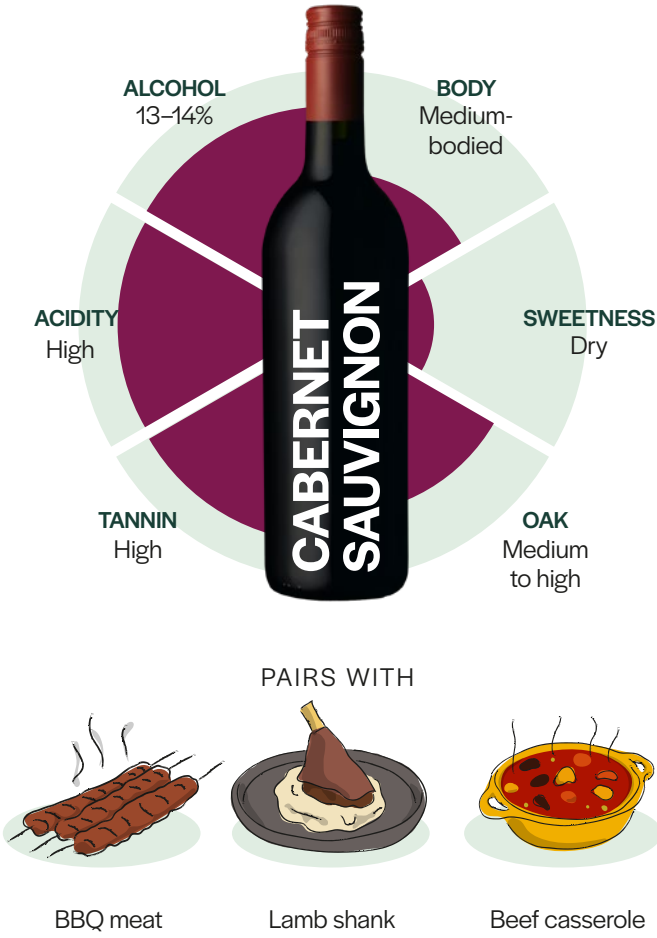
Chardonnay

Typically fine, textural and restrained, with a line of citrus acidity running through. Fruit sourced from the coolest sites is also used for sparkling wine production.



Cabernet Sauvignon

Aromatic and elegant with firm but silky tannins and lifted herbal notes.



ALTERNATIVE VARIETIES

Yarra Valley’s climatic and soil diversity allows local producers to experiment with emerging and re-emerging varieties, crafting an exciting assortment of new styles. The region is known as a hotbed of innovation and creativity, with winemakers reducing the amount of intervention in the winery while spending more time in the vineyard. This quest for differentiation and innovation has become a hallmark of the region, delivering some stunning results.

