



## YARRA YERING

Yarra Valley, Victoria

“Established in 1969, this fascinating winery tends to produce idiosyncratic reds, but in good vintages, they can be incredibly soul-filled, distinctive wines of undeniable individuality and character.”  
Robert Parker’s The Wine Advocate (Oct 2004)



Bailey Carrodus

**OWNER:** Dr. Bailey Carrodus

**FOUNDED:** 1969

**SIZE:** 80 acres

**WINEMAKER:** Paul Bridgeman

**HARVEST:** Early March to late April

**ANNUAL RAINFALL:** 40.1 inches

**SOILS:** Gray silty clay loam with bands of well draining gravel

**CLIMATE:** Cool, marginal climate

**VINEYARD:** Dry-grown and hand tended throughout

### VARIETIES PLANTED:

Shiraz (21.7 acres), Cabernet Sauvignon (19.0 acres), Malbec (5.7 acres), Pinot Noir (4.9 acres), Chardonnay (3.2 acres), Merlot (2.5 acres), Italian varieties: Barbera, Sangiovese (1.2 acres total); Portuguese varieties: Tinta Cao, Souzao, Roriz, Tinta Alvarelhao, Tinta Amarella, Touriga Nacional (2.0 acres total), Petit Verdot (1.0 acre), Viognier (0.5 acre)

### PROFILE:

Regarded as one of the Yarra Valley's 'renaissance men,' Dr. Bailey Carrodus established Yarra Yering in 1969 on a carefully selected site with deep, gravelly soils. While shunning publicity over his 30 years of production, Dr. Carrodus gained an enviable reputation for crafting some of Australia's finest, and most eclectic, wines. Intelligently made with exceptional depth of flavor, these are profound wines offering finesse and delicacy alongside demonstrated longevity. Wine critics continue to list them among the country's best, resulting in a cult following that sees each vintage's bounty sell out in mere days. Ultimately, persistence will pay in locating the Yarra Yering wines, as they will not search you out.

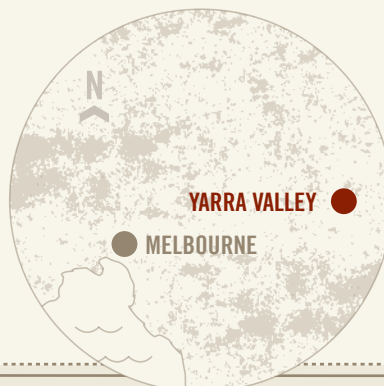
### VITICULTURE:

After a lengthy search, Dr. Carrodus found a hillside in the Yarra Valley that met his stringent requirements – a north-facing slope of grey, silty clay loam with bands of well-draining gravel, high enough out of the Valley to avoid the common late spring frosts. His choice paid off handsomely: this marginal climate proves challenging in cooler years, yet the dry-farmed 80 acre vineyard supports some 15 varietals, highlighting the unique site's diversity. The mainstays Shiraz, Cabernet, Pinot Noir and Chardonnay thrive, along with blending partners Viognier, Roussanne, Malbec, Merlot and Petit Verdot. Portuguese varieties have also been planted for the Valley's only Vintage Port, while other experimental plantings include Italian varietals Sangiovese and Barbera. With vines hand pruned to yield no more than 2 tons to the acre, the site consistently produces optimal fruit ripeness and concentration, year on year.

**WEBSITE:** [www.yarrrayering.com](http://www.yarrrayering.com)



The view across Yarra Yering's 35 y/o Cabernet block



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# THE WINES



Some of Australia's most revered wines, the Yarra Yerings are as ethereal as they are eccentric. Fine yet complex, they are chameleon-like in their evolution. Offering impressive longevity, when cellared with patience they represent one of Australia's purest expressions of an exceptional site.

## DRY RED No 2:

The original Australian Shiraz/Viognier with a splash of Marsanne added, this wine offers immense depth and impressive, yet seductive, structure. Elegant and pure, it is a far cry from sweet, jammy examples of Australian Shiraz.

## DRY RED No 1:

A powerfully structured wine of predominantly Cabernet Sauvignon, with Merlot, Cabernet Franc and Petit Verdot added for complexity. Intense perfume, concentrated cassis fruit and firm structure promise longevity.

## PINOT NOIR:

Australia's leading Pinot Noir-producing region, the Yarra Valley is synonymous with elegant, concentrated Pinot Noir. The Yarra Yering example is tightly focused, seductively perfumed and vibrantly fruited.

## UNDERHILL SHIRAZ:

Acquired by Dr Carrodus in the late 80's, the Underhill vineyard, with its high clay content, produces Shiraz fruit with an identity all on its own. Broader and more muscular than the Dry Red No 2, its concentration is balanced by a delicate, ethereal essence.

## POTSORTS:

The only of its kind in the Valley, estate plantings of indigenous Portugese varieties Touriga Nacional, Souzao, Tinta Cao, Roriz, Tinta Amarello and Tinta Alvarelhao contribute to this traditional fortified wine.

## WINEMAKING:

Often described as compelling, visceral and ethereal, the wines of Yarra Yering have remained true to style since their inception, defiantly eschewing the trend towards ripe, high-alcohol wines of diminished varietal and regional character. In his search for purity, Dr Carrodus maintained a classically proportioned, elegant style of winemaking throughout his life. The approach was, and continues to be, entirely by hand. Grapes are hand-harvested into small containers before being gently lowered into an antique crusher-destemmer. From there the must flows into custom designed fermenters – vintage tea chests lined with stainless steel and propped on wheels. When necessary, cooling is achieved by lowering ice blocks into these unique vessels. Maturation is carried out in lightly toasted barrels before the wines are bottled in the simplest of packaging, reflecting the purity of the wines with in.



Paul Bridgeman, continuing with Dr Carrodus' winemaking philosophies



Yarra Yering's homestead and tasting room, est 1969



Hand-picked Merlot sits in buckets waiting for the crusher



The north-facing site that protects the Yarra Yering vines from spring frost so common in the Valley