



2007 YARRA YERING DRY RED No. 1

Review Summary



93 pts “Purple-colored, it reveals a complex aromatic array of sandalwood, spice box, violets, black currant, and blackberry. Medium-bodied, the wine’s weight on the palate defies its 12.3% alcohol. Elegant and Bordeaux-like, it has a silky texture, layered sweet fruit, and enough structure to evolve for several years.”

Jay Miller, Robert Parker’s The Wine Advocate
December 2009, Issue #186

93 pts “Inky ruby color. Blackberry, cassis, dried violet, licorice and minerals on the nose. The palate displays striking purity and depth, with sweet dark fruit flavors reaching every corner of the palate and silky tannins adding support. Wonderfully sweet and precise wine, with excellent finishing clarity and a strong echo of minerals and flowers.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2009

92 pts “Dr. Bailey Carrodus re-established Yarra Valley viticulture and built his fame on this elegant, claret-style red grown on low yielding, dry farmed vines. The blend, based on cabernet sauvignon, includes merlot, Malbec and petit Verdot, all aged in 100 percent new oak, a structural factor that remains in the background. What is prominent is the wine’s complexity, a cool, foresty scent of eucalyptus, roses and underbrush. The tannins are as supple and transparent as the purple mushroom fruitiness. Built for long aging, this already brings food to mind, whether simple grilled lamb chops or the Middle Eastern spices of roast eggplant studded with veal.”

Joshua Greene, Wine & Spirits Magazine
February 2010

92 pts – Cellar Selection “A Yarra Valley classic, Dry Red No. 1 is a Bordeaux-style blend marked by its restrained alcohol levels yet potent flavors. The 2007 features scents of tobacco, vanilla and cassis, with a hint of tomato emerging on the palate. It’s medium-bodied, with a long finish that finishes with a firm but silky tannins and lip-smacking cassis. Approachable now, but should age well for 10-15 years.”

Joe Czerwinski, Wine Enthusiast
December 2010



90 pts “Lithe in texture, with a welcome transparency to the complex bright berry, dark chocolate and roasted meat flavors, lingering on the refined finish.”

Harvey Steiman, Wine Spectator
June 15, 2010

