



## 2001 POTSORTS

### Region

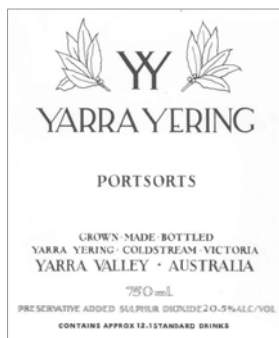
Yarra Valley, Victoria, Australia

### Variety

Field blend of primarily Touriga Nacional, Tinta Cao and Roriz

### Alcohol

21.5% alc/vol



### Background

Dr Bailey Carrodus of Yarra Yering began planting the vineyard in 1969. He chose the Yarra Valley for its gray, silty clay loam with bands of gravel for good drainage on a north-facing slope high enough to avoid the spring frosts.

There are now approximately 80 acres under vine planted to cabernet sauvignon, cabernet franc, shiraz, malbec, merlot, petit verdot, pinot noir, Semillon, viognier, marsanne, sangiovese and chardonnay as well as the port varieties tinta cao and touriga souza.

The vines are pruned to yield no more than 2 tons to the acre. Yarra Yering aims for a consistency of quality through obtaining optimal ripeness of the fruit each year.

### Maturation & Style

The dry farmed vines are hand harvested into small plastic buckets. Crushing takes place within 2 hours of picking through the old Amos crusher/destemmer into specially designed 1-ton stainless steel lined fermenters. Approximately 30 % of this wine is left on skins for around 3 weeks before being transferred to barrel. Dry Red No.1 is matured in 100% new French oak.

### Tasting Notes

Displays a concentrated essence of red berry fruits and blackcurrant with an olive and mint background. Has a deep, structured palate that is interwoven with cedary, French oak characters. The ripe fruit and tannins run in unison along the entire palate. A wine of great clarity and depth that will cellar well for 10 years in ideal conditions.

### Additional Notes:

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