



2003 DRY RED No. 2

Region

Yarra Valley, Victoria, Australia

Variety

Predominantly shiraz with small amounts of viognier and marsanne

Alcohol

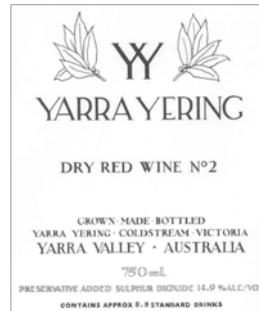
14% alc/vol

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. 2 is matured in 100% new French oak.

Tasting Notes

A deep purple-red color. The nose shows liquorice and cherry varietal fruit, complexed by cedary, spicy oak. These characters carry through onto the long palate, which is crammed with rich fruit and ripe tannins from start to finish. A wine that will age effortlessly for 7 – 10 years under ideal conditions.

Additional Notes:

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