



2004 UNDERHILL SHIRAZ

Region

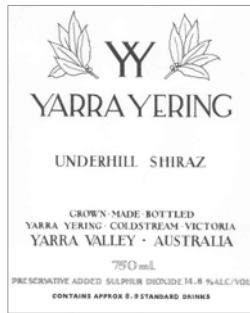
Yarra Valley, Victoria, Australia

Variety

Shiraz

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. Some stems are reintroduced into the must and the wine is allowed to partially ferment in stainless steel tanks before pressing in the 30 year old, hand operated basket press. The fermentation is completed in barrel, approximately 50% of which is new French oak.

Tasting Notes

A ripe, spicy shiraz loaded with aromas of black fruits, minerals and liquorices. The intense fruit characters are echoed on the palate, supported by charry oak. It has a supple, balanced mouthfeel that is neither heavy nor overly extracted. The ripe fruit, fine tannins and tight acidity should ensure a cellaring life of 7 – 10 years under ideal conditions.

Additional Notes:

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