



## 2005 YARRA YERING DRY RED No 2

<b>WINEMAKER :</b>	Bailey Carrodus and Mark Haisma
<b>REGION :</b>	Yarra Valley, Victoria
<b>VARIETALS :</b>	Predominately Shiraz with Marsanne and Viognier
<b>MATURATION :</b>	22 months in 40% new French oak barriques
<b>ALCOHOL :</b>	15% alc/vol

### WINEMAKING :

In his search for purity, Dr. Carrodus has maintained his classically proportioned, elegant style of winemaking. 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.

### TASTING NOTES :

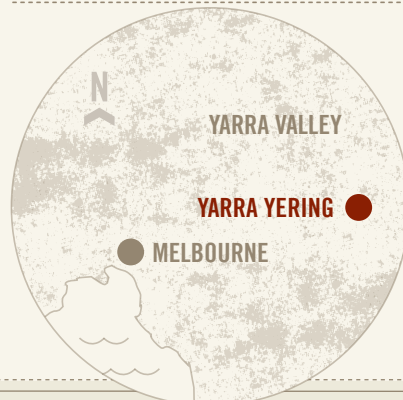
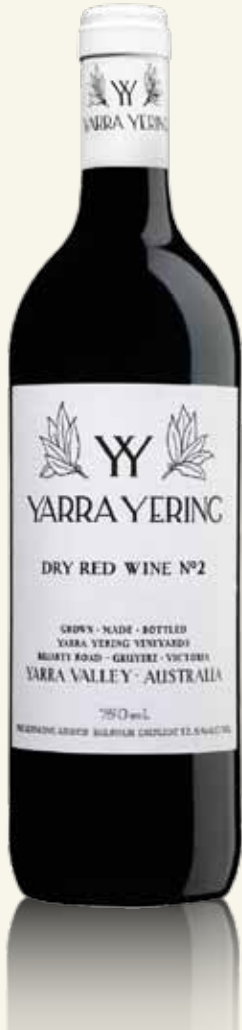
A seductive wine of predominantly Shiraz with small amounts of Marsanne and Viognier, the 2005 Dry Red No 2 boasts a dark, black fruit nose intertwined with candied cherry, licorice, and toasty, spicy oak characters. The velvety palate, which is crammed with rich fruit and ripe tannins, offers blueberries, black berries and subtle spice on the long finish. This wine can be enjoyed now or aged for 20+ years to garner even more layers of complexity, integration and elegance.

### CRITICAL ACCLAIM :

95 pts- Robert Parker's The Wine Advocate, 94 pts- Stephen Tanzer's International Wine Cellar

### ABOUT YARRA YERING :

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 has 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.



## THE FACE OF AUSTRALIAN WINE

### EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • [www.oldbridgecellars.com](http://www.oldbridgecellars.com) • [info@oldbridgecellars.com](mailto:info@oldbridgecellars.com)