



2010 Carrodus Shiraz

Grape Variety: 97% Shiraz / 3% Marsanne

Vine Age: planted in 1969

GI: Yarra Valley

ALC: 13.5 % **pH:** 3.55 **TA:** 7.0 g/l

Summary: The Carrodus range of wines was established in honour of Yarra Yering founder, Dr B.B Carrodus, a visionary and renaissance man who led the renewal of the Yarra Valley vine plantings in the late 1960's. Carrodus Shiraz is sourced from the tiny acreage of 1969 planted Shiraz and Marsanne and co-fermented to create a wine that showcases the heightened intensity, power and structure delivered by this patch of old vines.

Vinification: The fruit was harvested by hand and co-fermented in the traditional 600kg tea chest fermenters. Lovingly hand plunged 3 times daily to ensure gentle extraction of tannins. Once the sugar had been fermented to alcohol the wine is drained and the skins basket pressed by hand. The wine then underwent malolactic fermentation in 50% new French oak barriques and was matured in barrel for 21 months. No fining or filtration was employed before being bottled on site.

Tasting Note:

Colour: Purple with a red tinge.

Nose: Plum and berry fruits with pepper spice and hints of cigar box.

Palate: A fruit lightness yet depth at the same time with power, drive and a long carry of flavours. Many fine tannins forming a framework for the cool climate fruit to sit within, it has great persistence.

Notes: The Carrodus Shiraz is a small batch of wine and usually only one or two barrels are made each year. A powerful single vineyard wine that reflects the site chosen by Dr B.B Carrodus for these Rhone varieties.



★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion



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