



2010 Carrodus Viognier

Grape Variety: 100% Viognier

Vine Age: 2 vineyard blocks planted in 1969 and 1990's

GI: Yarra Valley

ALC: 14.5 % **pH:** 3.41 **TA:** 6.7 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 Viognier is sourced from some of the oldest Viognier vines in Australia planted in 1969 supplemented with the young vine block planted in the 1990's. Carrodus Viognier is made with ageability at the forefront as the great wines of Condrieu show it can.

Vinification: The fruit was harvested by hand on over two picks, the old vine a little earlier when the flavours develop and the young vine a week or so later when it's flavours are just right. Basket pressing, skin contact and 100% malolactic fermentation during barrel ageing are used to deliver an ethereal wine that highlights the particular strengths of this unique hedonistic variety. No fining or filtration before being bottled on site.

Tasting Note:

Colour: Straw yellow with a green tinge.

Nose: Floral orange blossom, musk, acacia and honeysuckle.

Palate: Glycerol richness combined with freshness and focus. Line and length come not from acidity but from phenolics, glycerol and the varieties own inherent bitterness.

Notes: The Carrodus Viognier is a small batch of wine and usually only two barrels are made due to naturally low yields in the vineyard, quite unusual for this variety that likes to crop heavy. Following basket pressing the skins are frozen to be used again for Dry Red No 2 fermentation as they do in Cote Rotie in the Rhone Valley in France. We are aiming for this wine to be a benchmark example of its type.



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



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