



## 2008 YERINGBERG SHIRAZ

WINEMAKER:	Guill de Pury
REGION:	Yarra Valley, Victoria
VARIETALS:	Shiraz
MATURATION:	18 months, 100% French oak barriques (25% new)
ANALYSIS:	14.5% alc/vol   6.0 g/L TA   3.5 pH

### WINEMAKING:

Guill de Pury's winemaking process is as simple as possible, resulting in natural rather than over-worked wines. All fruit is hand-picked and hand-sorted with each parcel being handled separately to enhance purity of fruit flavors and a sense of place, then completing the wines in Yeringberg's original underground cellars. Three different Shiraz clones are used in this wine, each with its own distinctive flavor characteristics and ripening pattern. For further complexity, a tiny number of Viognier bunches were added at the crusher. The fermentation reached 88°F, which helps to extract maximum flavor, color and tannins from the grapes. The must was hand-plunged every eight hours during fermentation and when finished, the grapes were pressed in a basket press, with the press wine added to the free-run juice in the tank. The wine was transferred to barrels in early April to complete the malolactic fermentation. French oak hogsheads from the Tronçais and Allier forests, 25% new oak and 75% older barrels, were used for aging. The wine stayed in the barrels for eighteen months then was filtered and bottled in October 2009.

### TASTING NOTES:

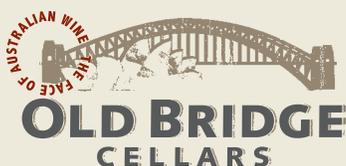
This Shiraz has enticing aromas and a savory Rhone flavor profile on a base of intense black pepper, dark berry and bitter chocolate fruit. The palate is intense yet elegant, varietally true and offers superb length and persistence, all traits typical of the Yarra Valley's top cuvees. Only 180 cases produced.

### CRITICAL ACCLAIM:

91+ pts Stephen Tanzer's International Wine Cellar, 91 pts Robert Parker's The Wine Advocate

### ABOUT YERINGBERG:

Yeringberg, located in Victoria's cool-climate Yarra Valley, has been home to the de Pury family since 1863. Frederic Guillaume de Pury migrated from Switzerland in 1850, first working with the de Castella's at "Yering", then later establishing his own cattle run, "Dalry". In time he bought a property which he named "Yeringberg," planted 30 hectares of vines, and established a reputation for fine wines. After the First World War, starlings, downy mildew, and market downturn led to the demise of the Yarra Valley vineyards. It was Guill de Pury, the third generation of the de Pury's to reside at Yeringberg, who breathed life back into this historic vineyard when he began planting vines in 1969 on the very same slopes chosen by his grandfather more than a century earlier. The total area of vines in the Yarra Valley is now the greatest it has ever been, but the Yeringberg vineyard remains a tiny five acres.



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