

# YERING

## Station

### TASTING NOTES

<b>PRODUCT</b>	Yering Station Reserve Pinot Noir
<b>VINTAGE</b>	2010
<b>COLOUR</b>	Bright Kenyan Ruby
<b>NOSE</b>	Intoxicating mix of exotic blue violet perfume, savoury spice and briary fruits. Subtle chocolate and cherry oak compliment this graceful Yarra Valley Pinot Noir.
<b>PALATE</b>	Elegance personified. Rich red/black cherries coupled with a silky middle palate. These are the characters that winemakers dream of! Concentration and beauty only achieved in remarkable years.

### WINEMAKER COMMENT

Cool nights and warm days allowed these precious Pinot Noir grapes to ripen gently to full maturity. Handpicked and slowly de-stemmed to maximize the whole berries allows our unique cold soak process to express site characteristics. Gentle handling ensures that true silky, elegant, concentrated flavours are retained.

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Pinot Noir
<b>ALCOHOL</b>	13.8%
<b>FERMENTATION METHOD</b>	Open fermentation 80%. Extended Maceration 20%
<b>FERMENTATION TIME</b>	18 days
<b>BARREL ORIGIN &amp; SIZE</b>	French 228 & 500 litres
<b>TIME IN BARREL</b>	11 months
<b>YEAST TYPE</b>	Wet Cultured BGY
<b>SKIN CONTACT TIME</b>	7 - 28 days
<b>MLF</b>	100%

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	First week in March
<b>VINE AGE</b>	11 - 28 years
<b>SOIL TYPE</b>	Yellow clay loam with small buckshot gravel over deteriorated Mudstones
<b>YIELD</b>	1.7 - 2.2 t/acre
<b>METHOD</b>	Hand
<b>CLONE</b>	MV6
<b>CULTIVATION PRACTICES</b>	Trellis vertical shoot positioning.

