

YERING

Station

TASTING NOTE

PRODUCT	2011 Yering Station Village Pinot Noir
VINTAGE	2011
COLOUR	Crimson red
NOSE	Classic Pinot Noir, red/black cherry complimented with brooding earthy undertones. Subtle savoury spice.
PALATE	Hints of violets and lavender. Rich black cherry spice surrounded by vanillin oak. Lovely middle palate concentration supported by fine velvet like tannins.

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.5%
FERMENTATION METHOD	Open 5 tonne fermenters
TIME IN BARREL	11 months
YEAST TYPE	Cultured BGY
BARREL ORIGIN & SIZE	French, 228 litre barrique
SKIN CONTACT TIME	7-14 days
FERMENTATION TIME	7-10 days
MLF	100%
AGE OF BARREL	25% new, 75% seasoned

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March
VINE AGE	9-14 years
YIELD	2.5 t/acre
METHOD	Machine & hand
CLONE	MV6, 777

