

YERING *Station*



TASTING NOTES

PRODUCT	Yering Station Pinot Noir
VINTAGE	2012
COLOUR	Bright, cherry red.
NOSE	Savoury spices and mixed dried herbs. Elegant and Pretty with a mixture of dark cherry fruit and savoury spices.
PALATE	Lovely red berry fruit over-layered with dried herbs and subtle vanillin oak. Rich and mouthfilling, the middle palate extends to a long elegant finish.
CELLAR	Up to 10 years.

WINE MAKING

VARIETAL COMPOSITION	100% pinot noir
ALCOHOL	13.0%
FERMENTATION METHOD	100% whole berry 5 tonne open fermenter
BARREL ORIGIN & SIZE	French 500 litres
TIME IN BARREL	11 months
AGE OF BARREL	20% new; 80% seasoned
YEAST TYPE	Cultured Lalvin BGY
COLD SOAK	5 days
FERMENTATION TIME	7 - 10 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February - March
VINE AGE	12-25 years
SOIL TYPE	Black loam covering white and yellow clay.
YIELD	2.5 t/acre
METHOD	Hand and Machine
CLONE	MV6
CULTIVATION PRACTICES	Trellis VSP