

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Reserve Pinot Noir
VINTAGE	2012
COLOUR	Bright Ruby
NOSE	Intoxicating mix of exotic blue violet perfume, savoury spice and briary fruits. Subtle chocolate and cherry oak compliment this graceful Yarra Valley Pinot Noir.
PALATE	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

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

VITICULTURE

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

