

# YERING *Station*

## TASTING NOTES

<b>PRODUCT</b>	Yering Station Village Pinot Noir
<b>VINTAGE</b>	2012
<b>COLOUR</b>	Crimson red.
<b>NOSE</b>	Classic Pinot Noir, red/black cherry complimented with brooding earthy undertones. Subtle savoury spice.
<b>PALATE</b>	Hints of violets and lavender. Rich black cherry spice surrounded by vanillin oak. Lovely middle palate concentration supported by fine velvet like tannins.
<b>CELLAR</b>	drink now - 2018

## WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Pinot Noir
<b>ALCOHOL</b>	13%
<b>FERMENTATION METHOD</b>	Open 5 tonne fermenters
<b>COLD MACERATION</b>	4 days
<b>BARREL ORIGIN &amp; SIZE</b>	French 500 Litres puncheons
<b>TIME IN BARREL</b>	11 months
<b>FERMENTATION TIME</b>	18 days
<b>YEAST TYPE</b>	Cultured BGY
<b>MLF</b>	100%
<b>AGE OF BARREL</b>	25% new, 75% seasoned

## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Late Feb - Early Mar 2012
<b>VINE AGE</b>	10-18 years
<b>SOIL TYPE</b>	Grey loam over yellow clay
<b>YIELD</b>	2.5 t/acre
<b>METHOD</b>	Machine & Hand harvest
<b>CLONE</b>	MV6, 777
<b>CULTIVATION PRACTICES</b>	Trellis VSP

