

YERING

Station



TASTING NOTES

PRODUCT	2013 Yering Station Village Pinot Noir
COLOUR	Crimson red.
NOSE	Ripe plums, black cherries and delicate anise spice.
PALATE	The palate has a luscious and juicy centre of red and black berries and a finely knit tannin structure which holds everything together, supported by subtle vanillin oak. A bright acidity highlights the fruits, and adds a youthful freshness.

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.5%
FERMENTATION METHOD	Open fermenters
SKIN CONTACT	7-14 days
BARREL ORIGIN AND SIZE	French oak 228 Litres
AGE OF OAK BARREL	10% new, 90% seasoned
TIME IN BARREL	9 Months
YEAST TYPE	Lalvin BGY
MLF	100%

VITICULTURE

REGION	Yarra Valley
VINEYARDS	Estate and Gruyere
DATE OF HARVEST	Mid March 2015
VINE AGE	11-16 years
CULTIVATION	Trellis VSP
YIELD	3 tonnes/acre
METHOD	Hand picked
CLONE	MV6, 777
SOIL TYPE	Grey loam over yellow clay