

# YERING

## Station

### TASTING NOTES

<b>PRODUCT</b>	Yering Station Reserve Pinot Noir
<b>VINTAGE</b>	2013
<b>COLOUR</b>	Bright Ruby
<b>NOSE</b>	Intoxicating mix of exotic blue violet perfume, savoury spice and briary fruits. Subtle chocolate and cherry oak compliment this graceful Yarra Valley Pinot Noir.
<b>PALATE</b>	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

From four of our selected vineyards that provide beauty, elegance, complexity and concentration. 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

<b>VARIETAL COMPOSITION</b>	100% Pinot Noir
<b>ALCOHOL</b>	13.9%
<b>FERMENTATION METHOD</b>	Cold soak (5°C) 5 days 10% whole cluster 90% destemmed no crushing Hand plunged twice a day
<b>FERMENTATION TIME</b>	18 days
<b>BARREL ORIGIN &amp; SIZE</b>	500 litres French puncheons
<b>AGE OF BARREL</b>	35% new, 65% seasoned
<b>TIME IN BARREL</b>	11 months
<b>YEAST TYPE</b>	Wet Cultured BGY

### VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	First week in March 2013
<b>VINE AGE</b>	11 - 28 years
<b>SOIL TYPE</b>	Yellow clay loam with small buckshot gravel over deteriorated Mudstones
<b>YIELD</b>	1.7 - 2.2 t/acre
<b>METHOD</b>	Hand picked
<b>CLONE</b>	MV6
<b>CULTIVATION PRACTICES</b>	Trellis vertical shoot positioning.

