

# YERING

## Station



### 2013 Yering Station Scarlett Pinot Noir

This wine celebrates the legacy of our technical viticulturist, Nathan Scarlett (1975 - 2013). His pioneering work with precision viticulture and the application of the latest viticultural research to our vineyards led us to isolating the exceptional batch of pinot used in producing this wine. This work continues to guide us in our uncompromising quest for quality.

The precision viticulture technology used at Yering Station includes Global Positioning Systems (GPS), Global Information Systems (GIS), soil mapping (EM38) and plant cell density to fully understand spatial variation in the vineyard. This has resulted in identifying the exceptional batch of Pinot Noir within Yering Station's A Block to produce the Scarlett.

### WINE MAKING

<b>VARIETAL COMPOSITION</b>	100% Pinot Noir
<b>ALCOHOL</b>	13.9%
<b>DESTEM</b>	100% destemmed
<b>COLD SOAK</b>	4 days
<b>FERMENTATION METHOD</b>	Open fermenter Hand plunged twice a day Rack and returned once Pressed to barrel
<b>BARREL ORIGIN &amp; SIZE</b>	One 500 litre french puncheon
<b>TIME IN BARREL</b>	11 months
<b>YEAST TYPE</b>	Inoculated with "wet cultured" yeast
<b>SKIN CONTACT TIME</b>	10 days
<b>MLF</b>	100%

### VITICULTURE

<b>REGION</b>	Single vineyard, single barrel from A Block, Yarra Valley
<b>DATE OF HARVEST</b>	1st March 2013
<b>VINE AGE</b>	15 years
<b>SOIL TYPE</b>	Yellow clay loam with small buckshot gravel over deteriorated Mudstones
<b>YIELD</b>	2.2 t/acre
<b>METHOD</b>	Handpicked
<b>CLONE</b>	MV6 Pinot Noir planted on roots
<b>CULTIVATION PRACTICES</b>	Trellis vertical shoot positioning