

YERING

Station

TASTING NOTES

PRODUCT	Yering Station Village E.D Rose
VINTAGE	2013
COLOUR	Copper river, salmon
NOSE	Delicate mandarine and rose petal Savoury, spices typical of Pinot Noir.
PALATE	Lovely pristine juicy fruit centre, mixture of Turkish delight and rose water.
CELLAR	Drink in its youth

WINE MAKING

VARIETAL COMPOSITION	100% pinot noir
ALCOHOL	12.5%
FERMENTATION METHOD	Whole bunch carbonic maceration 100% tank fermentation
RESIDUAL SUGAR	Nil
YEAST TYPE	Cultured BGY
SKIN CONTACT TIME	24 hours
FERMENTATION TIME	14 days

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late Feb 2013
VINE AGE	8 - 14 years
SOIL TYPE	Grey clay over yellow clay
YIELD	3.5 t/acre
METHOD	Hand picked
CLONE	MV6

WINEMAKING COMMENTS

A light and refreshing wine made to be enjoyed chilled. My alternative to Sauvignon Blanc during Spring Racing, or as I call it the darling of the Spring Carnival.

