

YERING

Station



TASTING NOTES

PRODUCT	2014 Yering Station Village Pinot Noir
COLOUR	Crimson red.
NOSE	Typical Yarra Valley, dark cherry and savoury spices. A hint of wild flowers.
PALATE	A bold Pinot vintage which delivers black cherry and plum fruit. The firm tannins providing balance and structure. Complex while retaining the typical creaminess of previous vintages.

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 2014
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