



2016  
YERING  
STATION  
PINOT NOIR

## TASTING NOTES

COLOUR	Bright cherry red.
NOSE	Intense perfume of blue flower and grains of paradise spice.
PALATE	Rich and volumetric, black cherry fruit with a hint of mocha dominate the middle. The firm tannin structure supports the complexing earthy undertones. A generous style typical of these vintages.
CELLAR	Drink now - 2026.

## VINTAGE

An early spring prevailed a slightly earlier harvest. Normal to warmer weather and a dry growing season gave the wines power and concentration. These years are the V8 turbo muscle cars that create excitement but require great respect.

## WINEMAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.4%
PH	3.55
FERMENTATION METHOD	5 tonne open fermenter
BARREL ORIGIN	French Barrique
BARREL AGE	20% new and 80% seasoned
TIME IN BARREL	11 Months 4 days
MLF	100%
YEAST TYPE	RC212
FERMENTATION TIME	10 days

## VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Early March 2016
VINE AGE	25 years average
YIELD	1.9 tonnes/acre
METHOD	Hand picked
CLONE	MV6
SOIL TYPE	Alluvial loams and mudstone clays
CULTIVATION PRACTICES	Vertical Shoot Positioning



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