



2017
YERING
STATION
VILLAGE
PINOT NOIR



TASTING NOTES

COLOUR	Bright garnet red.
NOSE	Bright red cherries and sweet blossom leap out of the glass. Very fresh and super fragrant.
PALATE	Vibrant and fresh with juicy red raspberries and dark crunchy cherries up front, which lead into more complex and savoury notes of briary spice and wild rose. The tannins are fine grained giving a lovely elegant structure, when combined with the bright acidity, it leads to a long and satisfying finish.
CELLAR	Now - 2029

WINE MAKING

VARIETAL COMPOSITION 100% Pinot Noir

ALCOHOL 13%

FERMENTATION Small and large open, 100% destemmed, whole berry ferments. 5 day cold soak, then inoculated with a wet cultured yeast. Gently hand plunged or pumped over once a day, increasing to twice daily during peak of ferment, with one rack and return post peak.

BARREL ORIGIN French oak 15% new, 500 Litre puncheons

TIME IN BARREL 10 months

VITICULTURE

REGION	Yarra Valley
VINEYARD	Mix of Estate and grower fruit from Valley floor and Gruyere
DATE OF HARVEST	Late February 2017
VINE AGE	25 years average
METHOD	Selectively hand harvested and machine
CLONE	Majority MV6, some D clone
SOIL TYPE	Grey, sedimentary duplex clays