



2016
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 finely knit giving a lovely elegant structure, when combined with the bright acidity, it leads to a long and satisfying finish.
CELLAR	Now - 2028

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. Gently pressed with final 50-100L/t separated off to avoid hard tannin.

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, 2016

VINE AGE 15-20 years

METHOD Selectively hand harvested and machine

CLONE Majority MV6, some D clone

SOIL TYPE Grey, sedimentary duplex clays

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