



2018
YERING
STATION
LAURA BARNES
PINOT NOIR



TASTING NOTES

COLOUR	Bright garnet.
NOSE	Geralton wax and charcuterie carried by cascade cherries, raspberries and forest fruits.
PALATE	Dark fruits of cherry, plum, blackberry interwoven with five spice, cardamom, herbs and star anise. All supported by velvet-like tannins.
CELLAR	Drink now or carefully cellar until 2030.

VINTAGE

2018 was another very solid vintage. A very late Spring delayed flowering until late November / early December. A very even fruit set and ample water, the vines flourished. Big strong canopies meant the vines were able to ripen the grapes later in the season. Warm and dry for all of February and March, the resulting wines are full of flavour, complex and balanced.

WINEMAKING

Handpicked and destemmed, the whole berries were cold soaked for 4 days prior to inoculation. Fermented in one 5 tonne open top fermenter. Hand plunged twice daily and pressed to barrel at the end of fermentation.

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.5%
PH	3.62
FERMENTATION METHOD	5 tonne open fermenter
FERMENTATION TIME	14 days
SKIN CONTACT TIME	14 days
BARREL ORIGIN	French barriques
BARREL AGE	28% new
TIME IN BARREL	11 months
RESIDUAL SUGAR	0.54 g/L
MLF	100%
YEAST TYPE	RC212

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February
VINE AGE	5 years
METHOD	Handpicked
CLONE	MV6
SOIL TYPE	Duplex clay and loam
CULTIVATION PRACTICES	Vertical Shoot Positioning