



2018
YERING
STATION
VILLAGE
PINOT NOIR



TASTING NOTES

COLOUR	Persian ruby.
NOSE	Dark red cherries and plum leap out of the glass, Sage/ dried herbs. Very fresh and super fragrant.
PALATE	Vibrant with juicy red raspberries and plum strudel, which lead into more complex and sa-voury notes of briary spice and wild herbs. 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 - 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

FERMENTATION METHOD Small & 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.

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13%
PH	3.51
BARREL ORIGIN	French 500L
BARREL AGE	15% new

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February 2018
VINE AGE	15 - 20 years
METHOD	Selectively hand and machine harvested
CLONE	Majority MV6 with some D clone
SOIL TYPE	Grey, sedimentary duplex clays
CULTIVATION PRACTICES	Vertical Shoot Positioning