

# Y

2019  
YERING  
STATION  
ELEVATIONS  
PINOT NOIR



## TASTING NOTES

|               |  |
|---------------|--|
| <b>COLOUR</b> | Bright cherry with ruby hues.  |
| <b>NOSE</b>   | Perfumed red cherry and raspberry.   |
| <b>PALATE</b> | Elegant and juicy red and black cherry with gentle notes of savoury spice and earth. Fine, silky with lovely length on the palate. |
| <b>CELLAR</b> | Drink now or over the next five years.   |

**VINTAGE NOTES** A wet Winter delayed budburst creating a typical cool climate growing season. Vine balance and an even ripening period delivered grapes with exceptional flavour, structure and fineness.

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## WINE MAKING

|                             |                              |
|-----------------------------|------------------------------|
| <b>VARIETAL COMPOSITION</b> | 100% Pinot Noir              |
| <b>ALCOHOL</b>              | 13.0%                        |
| <b>PH</b>                   | 3.56                         |
| <b>FERMENTATION METHOD</b>  | Roto and open top fermenters |
| <b>FERMENTATION TIME</b>    | 16 days                      |
| <b>BARREL ORIGIN</b>        | French                       |
| <b>AGE OF BARREL</b>        | 3-8 years                    |
| <b>TIME IN BARREL</b>       | 10 Months                    |
| <b>YEAST TYPE</b>           | Wet cultured BGY             |
| <b>MLF</b>                  | 100%                         |
| <b>RESIDUAL SUGAR</b>       | 0.37g/L                      |

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## VITICULTURE

|                              |                                  |
|------------------------------|----------------------------------|
| <b>REGION</b>                | Victoria                         |
| <b>DATE OF HARVEST</b>       | Late February to mid March       |
| <b>VINE AGE</b>              | Average 25 years                 |
| <b>YIELD</b>                 | 3.5 tonnes/acre                  |
| <b>METHOD</b>                | Machine & handpicked             |
| <b>CLONE</b>                 | D clone, MV6                     |
| <b>SOIL TYPE</b>             | Alluvial loam and mudstone clays |
| <b>CULTIVATION PRACTICES</b> | VSP                              |

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**YERING**  
*Station*