



**2019**  
**YERING**  
**STATION**  
**PINOT NOIR**



## TASTING NOTES

COLOUR	Light vibrant red.
NOSE	A beautiful dark spectrum of aromas; concentrated black cherry fruit supported by black truffles.
PALATE	A classic Yering Station Pinot Noir. Delicate tannins integrate seamlessly with fine acid to provide a silky mouthfeel, activating the entire pallet finishing with a persistent balance.
CELLAR	Drinks fabulously now, and will continue to improve over the next 10 years.

## WINEMAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.5%
PH	3.50
FERMENTATION METHOD	5 tonne open fermenters, whole berry
SKIN CONTACT TIME	10 days
BARREL ORIGIN	French 500L
BARREL AGE	1-6 years
TIME IN BARREL	10 months
MLF	100%
YEAST TYPE	RC212

## VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid February/early March 2019
YIELD	2 tonnes / acre
VINE AGE	20 years average
METHOD	Hand picked
CLONE	MV6, D5V12, D2V5
SOIL TYPE	Grey loam clay overlying siltstone
CULTIVATION PRACTICES	Vertical Shoot Positioning