

innocent bystander

2014 Innocent Bystander Pinot Noir



Appellation: Yarra Valley

Harvest Date: February to March 2015

Alc/Vol: 13.5%

Closure: Screw Cap (Stelvin)

Cellaring: Now to 5 years

Season:

Lovely winter rains and a wonderful spring for a good, even fruit set and big healthy canopies. Ideal summer growing conditions, with an average January temperature of 27.5°C. We had a welcome rain event in mid February that gave us a little breathing space. All our Pinot Noir was handpicked and in near perfect condition at the winery.

Vinification:

100% handpicked fruit.

Due to exceptional fruit quality 40% was fermented as whole bunch. This was a perfect opportunity to harness the whole bunch perfumes of the Yarra.

Five day cold soak, mix of drain and returns and light plunging for 10-12 days.

Indigenous fermentation in 5T open fermenters and 4T oak vats.

Matured in a mix of new (10%) and old barriques for malolactic fermentation to increase mouth feel.

Oak:

Time in oak: 9 months (French oak)

Reviews:

90 points / BEST BUY Wine & Spirits Magazine (US)

"Steve Flamsteed's pinot noirs just keep getting better, this one benefiting from the low yields of 2014 in Yarra, and from 25 percent of the blend fermented as whole clusters. That provides what is, for now, a prominent stemminess, enhancing the red fruit and allowing the brightness of wine to shine through. The texture is silky, the earthy tannins lending the wine a structural clarity that should develop well over the next several years."

Silver Medal

2015 Yarra Valley Wine Show