



Est. 1969

2016 Yarra Yering Pinot Noir

Region

Yarra Valley (Gruyere)

Vines

Fruit for this wine was sourced exclusively from the Yarra Yering planting of Pinot Noir, containing some of the oldest vines of their type in the Yarra Valley. A mixed planting of 4 clones was undertaken in 1969, then followed up with replication in 1981 (top of the slope) & 1984 (bottom of the slope).

Appearance

Bright crimson

Aroma & Bouquet

Perfumed nose with mixed cherry fruits interlaced with aniseed spice.

Palate

A medium-bodied yet powerful style featuring a rich and velvety palate. Elegance combines with concentration, showing the characteristic tannin structure of this individual site.

Winemaking

The grapes were hand-picked and chilled in a cool room. Processing the following day along a fruit sorting table and destemmed gently into our signature "tea-chest" small fermenters. Stalks were added back to some of the fermenters to contribute subtle structure, complexity and aroma. Gentle extraction via hand plunging twice daily and gentle pressing. Maturation for 10 months in all French barrels with only 30% new and the balance older oak.

Cellaring

Pinot noir is such an enjoyable young wine, if you can keep yourself away for up to 10 years under suitable cellaring conditions you will be rewarded.

Vintage 2016

2016 began with a dry winter and spring with an unusually warm October prompting the vines into growth. An early harvest followed with Chardonnay first into the winery closely followed by Pinot noir.

Accolades

97 Points, James Halliday, Wine Companion