



Est. 1969

2018 Yarra Yering Pinot Noir

Region

Yarra Valley, Victoria, Australia.

Vines

Fruit for this wine was sourced 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

Violet perfumed nose, mixed cherry fruits with a pinch of aniseed spice.

Palate

Red cherry fruits explode on the front palate. A silky elegance combined with very fine tannin structure, both grape and oak tannin to produce a medium-bodied yet powerful style, the 2018 delivering a juicy fruit palate; immediately delicious.

Winemaking

The grapes were hand-picked and chilled overnight. Processing the following day along a fruit sorting table and destemmed gently into our signature “tea-chest” small fermenters. Some whole bunches were added to contribute subtle stalk structure and a generous fruit profile. Working of the ferment by gentle hand plunging twice daily contributes to the soft fruit palate along with gentle pressing. Maturation for 10 months in all French barrels with 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.

ALC: 13%

Vintage 2018

A cool and wet spring and summer delayed budburst and encouraged good canopy growth and good fruit set before summer arrived and thereafter the season turned dry. Picking over a busy 6 weeks delivering grapes with generous flavour development.