

YARRA YERING

2018 PINOT NOIR

100% PINOT NOIR

Alcohol: 13%

VINES

The Yarra Yering planting of Pinot Noir contains 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).

WINEMAKING

The grapes were hand-picked, chilled overnight, and processed the next day via a sorting table before gentle destemming into our signature small fermenters. Some whole bunches add subtle stalk structure to the fruit structure. Ferments are gently hand-plunged twice daily, with minimal extraction for a soft fruit palate. The wine is gently pressed off skins and seeds, then matured for 10 months in French oak (30% new).

WINE

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

CELLARING

Pinot Noir is such an enjoyable young wine. This wine will reward some patience with cellaring for up to 10 years under suitable cellaring conditions.

ACCOLADES

2 Merit Wine - The Real Review Wine Classification of Australia

97 Points - James Halliday, Wine Companion

95 Points - Huon Hooke, The Real Review

Gold Medal, 2020 Winewise Championship Awards

