

YARRA YERING

2019 PINOT NOIR

100% PINOT NOIR

Alcohol: 13.5%

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

Lilac perfumed nose, cherry fruits with a pinch of aniseed spice. Black cherry fruits dominate the palate and a pinch of Chinese five spice. A silky elegance combined with a defined tannin structure, both grape and oak tannin to produce a medium-bodied yet powerful style.

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

96 Points – Halliday Wine Companion 2022
95 Points – Huon Hooke, The Real Review
Gold Medal, Yarra Valley Wine Show 2020
4.5 stars – Winestate Magazine, December 2020

