

YARRA YERING

2020 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

Bright crimson in appearance, a bouquet of red cherry fruits, violets, Campari and a pinch of aniseed spice. Cherry fruits dominate the palate with a pinch of Chinese five spice for complexity. A silky elegance combined with a fine tannin structure, to produce a medium-bodied yet powerful style. Plenty of tannin to reward some cellaring.

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

97 Points - Huon Hooke, The Real Review
Silver Medal, Yarra Valley Wine Show 2021
Double Gold, Global Fine Wine Challenge 2022

