

YARRA YERING

2021 CARRODUS PINOT NOIR

100% PINOT NOIR

Alcohol: 13.5%

VINES

A small bottling of the original 1969 planted Pinot Noir vines, a mixed planting of four clones including MV4, MV5, MV6 and a D clone (originally a sparkling clone).

WINEMAKING

Hand harvested and destemmed without crushing to retain as many whole berries as possible into the Yarra Yering 600kg small fermenters. Some stalks returned to bring lift and structure, as Dr Carrodus used to do. Hand plunged twice daily for gentle extraction before gentle pressing. Maturation in small French oak barrels, 35% new for 10 months.

WINE

Bright crimson in colour. Rose petals and cherry fruits. Highly aromatic with some oak adding a vanilla sweetness. An elegant and silky fruit profile, cherry-soft, the palate is silky, seamless and expansive. Some graphite and oak spice lend a fine tannin structure to the finish.

CELLARING

So easy to drink in its youth and will evolve for a further 10 years under suitable cellaring conditions.

ACCOLADES

97 Points – Halliday Wine Companion 2024
93 Points – Ned Goodwin for James Suckling

