

# YARRA YERING

## 2021 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

Bright crimson in appearance, with a bouquet of violets, ripe black cherry fruits, a little rose petal lift, and a faint hint of smoky char. A fleshy, flavoursome cherry fruit palate with a pinch of aniseed spice that tames the fruit and adds complexity. Silky elegance and fine tannin structure, enhanced by some bunch inclusion, create a medium-bodied yet powerful Pinot Noir.

### 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 - 2024 Halliday Wine Companion

96 Points - Tyson Stelzer, Wine Business Magazine

95 Points - Huon Hooke, The Real Review

