

# YARRA YERING

## 2022 CARRODUS PINOT NOIR

100% PINOT NOIR

Alcohol: 13%

### 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. Hand plunged twice daily for gentle extraction before being gently pressed. Gravity filled to small French oak barrels, maturation in 30% new oak for 10 months.

### WINE

Cherries and pomegranate, highly aromatic red fruits with a confectionary sweetness. The ripe cherry fruits deliver an elegant and silky fruit profile. The palate is seamless and expansive. Maturation in the French oak brings a fine-grained tannin structure to the finish supporting the fruit weight. It is both elaborate and dainty.

### CELLARING

Pinot is an attractive young wine and this example will also evolve for a further 10 years under suitable cellaring conditions.

### ACCOLADES

98 Points - Halliday Wine Companion, 2025

95 Points - Huon Hooke, The Real Review, 2024

95 Points - Ryan Montgomery, JamesSuckling.com, 2024

