

YARRA YERING

2023 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

Gold Medal - Melbourne Royal Wine Awards, 2024
97 Points - Halliday Wine Companion, 2026
96 Points - Huon Hooke, The Real Review, 2024
Silver Medal - National Wine Show of Australia, 2025
Silver Medal - Royal Queensland Wine Awards, 2024

