

# YARRA YERING

## 2024 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 four clones was undertaken in 1969. The clones being MV4, MV5, MV6 and one of the D clones known for sparkling wine production.

### WINEMAKING

Grape sorting is paramount. Hand-picked fruit is chilled overnight before gentle processing the following day. A second pass on the sorting table precedes careful destemming into our signature small fermenters. Ferments are hand-plunged twice daily for minimal extraction, yielding a soft, fruit-driven palate. Gently pressed from skins and seeds, the wine then matures for 10 months in French oak (30% new).

### WINE

Bright crimson in appearance, with a bouquet of violets, pomegranate fruits, a little rose petal lift, and a faint hint of smoky barrel char. An expansive flavoursome cherry fruit palate with a pinch of licorice spice that tames the fruit and adds complexity. Silky elegance is supported by a fine tannin structure, create a medium-bodied, restrained 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

Bronze Medal, Yarra Valley Wine Show 2025  
96 Points – Huon Hooke, The Real Review  
94+ Points – Campbell Mattinson, The Wine Front 2025  
94 Points – Andrew Caillard MW, The Vintage Journal

