

YARRA YERING

2024 WATERLOO PINOT NOIR

100% PINOT NOIR

Alcohol: 13.0%

VINES

In pursuit of understanding our site's potential, we planted the Waterloo Block solely to MV6 in 2016, with rows oriented east-west for improved canopy management and drainage. MV6 is the most widely planted Pinot Noir clone in the Yarra Valley. While Yarra Yering Pinot Noir is a mix of clones including MV6, we previously had no singular plantings of this clone.

WINEMAKING

Handpicked and chilled overnight, the bunches are carefully sorted and gently destemmed to ensure only the finest berries reach the fermenter. Twice-daily hand plunging during fermentation encourages gentle extraction, resulting in a soft fruit palate and refined tannins. After a gentle press to separate the wine from skins and seeds, it is gravity-filled into 20% new French oak barrels and matured for 10 months in our cool underground cellar.

WINE

A lifted violet and a rose petal fragrance, mixed cherry fruits and some pomegranate. The palate fleshy and flavoursome with cherry fruits restrained by a little spice and some char. A Pinot Noir with a silky and elegant fruit profile wrapped in a fine tannin blanket giving a medium bodied and gently structured wine. With an easy appeal and giving in its youth, it also has presence with a wonderful persistence.

CELLARING

A pleasant young wine with a gentle fruit profile that will continue to evolve under suitable cellaring conditions for 3-5 years. Pinot Noir can, but doesn't typically require cellaring.

ACCOLADES

Silver Medal - Yarra Valley Wine Show 2025
94 Points - Campbell Mattinson, The Wine Front, 2025
93 Points - Huon Hooke, The Real Review

