

YARRA YERING

2025 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 de-stemming into our signature small fermenters. Ferments are hand-plunged twice daily for minimal extraction, including 12% whole bunches 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 magenta in appearance, with a bouquet of violets, sweet cherry fruits and a vanillin sweetness. An expansive and silky palate with a pinch of sweet allspice and fine tannins create a framework for longevity. Fragrant with gentle fruit weight and some stalk tannin interest 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

2 Merit Wine - The Real Review Wine Classification

