

TECHNICAL NOTE

2022
LITTLE YERING
PINOT NOIR

Tasting Notes

Colour: Deep ruby red.

Nose: Cherry fruit and cherry wood with notes of brambly spice.

Palate: Beautiful ripe cherry and strawberry fruits. A savoury, bramble spice builds complexity, along with a gently structured tannin profile with a long, juicy finish.

Cellaring: Drink now to 2026.

Winemaking

Composition: Pinot Noir

Alcohol: 13.5%

pH: 3.53

Fermentation method: Tank

Fermentation time: 10-12 days

Skin contact: 10-12 days

Barrel Origin: France – 500L puncheons, 228L barriques

Barrel age: 100% seasoned

Time in barrel: 8 months

MLF: Yes

Yeast type: RC212, RB2, XPure

Viticulture

Region: Victoria

Date of harvest: Feb – early March 2022

Vine Age: 5-22 years

Yield: NA

Clone: MV6, D5V12

Method: Machine

Soil type: Duplex grey loam over yellow clay

Cultivation practices: Cane pruned VSP



YERING
Station

VICTORIA'S FIRST VINEYARD
ESTD 1838

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