



2019
YERING
STATION
RESERVE
PINOT NOIR



TASTING NOTES

COLOUR	Deep ruby red.
NOSE	A rich and complex bouquet of plums, pomegranate and wild rose with an element of earthy forest floor.
PALATE	A big front palate with a delightful chew and structure that sets up the rest of the wine. Complex to the end, delicious ripe red fruits and elegant savoury notes with an always shining purity at the core. Enjoy a long and graceful finish.
CELLAR	Now through to 2035.

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.5%
PH	3.58
FERMENTATION METHOD	4.5- 6 tonne open fermenters
SKIN CONTACT	7 - 12 days
BARREL ORIGIN	France
BARREL AGE	New – 5 years old
TIME IN BARREL	11 months
YEAST TYPE	Inoculated
MLF	100%

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February- early March 2019
VINE AGE	15- 25 years
YIELD	3 tonnes/acre
METHOD	Handpicked
CLONE	115 & MV6
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP