



2021
**YERING
STATION
VILLAGE
PINOT NOIR**



TASTING NOTES

COLOUR	Pale garnet with red hues.
NOSE	A perfume of spiced red berries and a pure core of cherry fruit.
PALATE	A bright and fresh palate full of raspberries and cherries. The finely boned tannin builds an elegant structure, balanced with a succulent acidity.
CELLAR	Drink now through 2025.

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13%
PH	3.61
FERMENTATION METHOD	Open fermenter
SKIN CONTACT	10 days
BARREL ORIGIN	France
BARREL AGE	New - 8 years old
TIME IN BARREL	10 months
YEAST TYPE	Inoculated
MLF	100% in barrel

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Late February - early March 2020
VINE AGE	15 - 25 years
YIELD	3 - 4 tonnes/acre
METHOD	Handpicked
CLONE	MV6, D5V12
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP

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