



Est. 1969

2021 Yarra Yering Pinot Noir

Accolades

Top Gold (Trophy), Rutherglen Wine Show 2022
Best of Region Trophy (Yarra Valley) – 2022 Aust Pinot Noir Challenge
Best Australian Dry Red Table Wine (Pinot Noir), Rutherglen Wine Show 2022
Silver Medal – Royal Adelaide Wine Show 2022
96 Points – Tyson Stelzer, Wine Business Magazine
95 Points – Huon Hooke, The Real Review
93 Points – James Suckling, jamesuckling.com

Region

Yarra Valley, Victoria, Australia.

Vines

Fruit for this wine was sourced from the Yarra Yering planting of Pinot Noir, containing some of the oldest vines of their type in the Yarra Valley. A mixed planting of 4 clones was undertaken in 1969, then followed up with replication in 1981 (top of the slope) & 1984 (bottom of the slope).

Winemaking

The grapes were hand-picked and chilled overnight. Processing the following day along a fruit sorting table and destemmed gently into our signature small fermenters. Some whole bunches were used to contribute subtle stalk structure and a generous fruit profile. Working of the ferment by gentle hand plunging twice daily contributes to the soft fruit palate along with gentle pressing.

Maturation for 10 months in all French barrels with 30% new and the balance older oak.

Wine

Bright crimson in colour, with a bouquet of red cherry fruits, violets, campari and a side of cured meat. Red cherry fruits dominate the palate with a pinch of Chinese five spice for complexity. A silky elegance combined with a fine tannin structure, enhanced by some inclusion of bunches to produce a medium-bodied yet powerful style. Plenty of tannin to reward some cellaring.

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.

Alc: 13.5%