



2021  
YERING STATION  
LITTLE YERING  
PINOT NOIR



## TASTING NOTES

COLOUR	Bright crimson.
NOSE	Aromas of cherries and strawberries with a perfumed spicy lift.
PALATE	Rich and soft with vibrant, plush flavours of juicy cherries and pomegranate, as well as some savoury and spicy notes. A silky concentration provides a long finish.

## WINEMAKING

VARIETAL COMPOSITION	88% Pinot, 9% Merlot, 3% Shiraz
ALCOHOL	13.0
PH	3.55
FERMENTATION METHOD	Potter, Roto and open fermenter
FERMENTATION TIME	7-10 days
SKIN CONTACT TIME	7-10 days
BARREL ORIGIN	Tank maturation
BARREL AGE	NA
TIME IN BARREL	NA
MLF	100%
YEAST TYPE	RB2, RC212

## VITICULTURE

REGION	Victoria
DATE OF HARVEST	Mid February- mid March 2021
YIELD	2.5 tonnes / acre
VINE AGE	15-25 years old
METHOD	Machine harvested
CLONE	D-Clone, MV6
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP