

YERING *Station*

2025 | LITTLE YERING PINOT NOIR

WITH VINES FIRST PLANTED IN 1838, YERING STATION IS PROUDLY VICTORIA'S FIRST VINEYARD. A JEWEL OF THE YARRA VALLEY, WE PRODUCE COOL CLIMATE WINES, RENOWNED FOR THEIR EXPRESSIVE VARIETAL INTEGRITY.



TASTING NOTES

COLOUR: Deep ruby with a garnet hue.

NOSE: Dark cherry, plump raspberries and strawberry coulis, with sweet baking spices.

PALATE: Rich and concentrated dark cherries and plums swell the juicy palate. A detailed, structured tannin frames the wine with balanced acidity carrying the plush, dark berry fruits through the lingering finish.

CELLARING: Enjoy now.

WINEMAKING

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5% **PH:** 3.61 **TA:** 5.26 g/L **MLF:** Yes

FERMENTATION METHOD: Mixed ferment vessels.
Some large some small

FERMENTATION TIME: 8 to 12 days

SKIN CONTACT: Yes

BARREL ORIGIN: France

BARREL AGE: Approximately 8 years

TIME IN BARREL: 6 months

YEAST TYPE: Commercial strains

RESIDUAL SUGAR: 0.45g/L **TOTAL SO²:** 73 ppm

VEGAN: Yes

VITICULTURE

Ideal spring conditions led to excellent fruit set and beautifully balanced canopies. A warm summer, tempered by cool nights, nurtured healthy crops rich in flavour, vibrant in colour, and with beautifully ripe tannins. Harvest was swift and intense, with perfectly ripened Chardonnay and Pinot Noir picked throughout February, followed by Shiraz, Cabernet, and other varieties in March.

REGION: Victoria

DATE OF HARVEST:
Early February to early March 2025

METHOD: Machine harvested