



2020
YERING
STATION
PINOT NOIR



TASTING NOTES

COLOUR	Brilliant ruby red.
NOSE	Complex with bright red strawberries, savoury forest floor, fragrant spice and oak toast.
PALATE	Silky and ethereal with beautiful shape, flow and balance. There is great purity and elegance in the delicate, red and black berry fruits that are supported by florals and briar spice. The finish is long and memorable.
CELLAR	Drink now through 2030.

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	12.5%
PH	3.62
FERMENTATION METHOD	5- 6t Open fermenters
FERMENTATION TIME	10- 14 days
SKIN CONTACT	NA
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	Average 23 years
YIELD	2.5 tonnes/acre
METHOD	Handpicked
CLONE	MV6
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP

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