



2019
YERING STATION
LAURA BARNES
PINOT NOIR



TASTING NOTES

COLOUR	Deep red ruby.
NOSE	Brooding aromas of Davidson plum, forest floor and wood spice.
PALATE	Earthy cherry notes and baking spices are gracefully carried by fine tannins, offering a long and textural finish.
CELLAR	Drinking beautifully now or cellar for the next 10 years.

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	14.1%
PH	3.53
FERMENTATION METHOD	1.5 tonne open fermenter
FERMENTATION TIME	16 days
BARREL ORIGIN	France - 228L barriques
BARREL AGE	1-4 years old
TIME IN BARREL	10 months
YEAST TYPE	RC212
MLF	100%

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	4th March 2019
YIELD	2.5 tonnes/acre
VINE AGE	6 years old
CLONE	MV6
METHOD	Handpicked
SOIL TYPE	Duplex grey loam over yellow clay
CULTIVATION PRACTICES	Cane pruned VSP

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