

2008 Yarra Yering Pinot Noir

Region

Yarra Valley (Gruyere)

Vines

Fruit for this wine was sourced exclusively from one individual block on our estate, the Yarra Yering planting of Pinot Noir, with the oldest vines established in 1969.

Appearance

Bright crimson red.

Aroma & Bouquet

Fresh, lifted, complex nose of black cherry, aniseed, hay & cloves with subtle earthy bouquet.

Palate

A medium-bodied yet powerful style featuring a rich, velvety palate layered with earthy, savoury complexity. Elegance combines with concentration, showing the characteristic of this individual site & featuring crisp linear acidity, pert tannins, juicy nectarine kernel flavour and driving length.

Winemaking

The grapes were hand-picked in the cool of the morning and delivered direct to the winery. The fruit was destemmed & partially crushed directly to the traditional Yarra Yering "tea chest" 1-tonne capacity open fermenters. Stalks were added back to one-quarter of the fermenters to contribute subtle structure, complexity and aroma. Fermentation initiated naturally and was supplemented with a select cultured yeast strain part-way through fermentation to ensure completion.

One-third of the selected ferments were pressed after 5 days to complete fermentation in French oak barrels. The balance were allowed to macerate for varying amounts of time post-fermentation to draw additional tannin, structure, softness & complexity from extended skin contact. The resultant blend was aged for 18 months in French oak casks, 40% new with the balance 2 year old. Bottled via gravity without filtration.

Cellaring

Will continue to evolve for 25+ years under suitable cellaring conditions.