

YERING

Station

TASTING NOTE

PRODUCT	2011 Little Yering Pinot Noir
VINTAGE	2011
COLOUR	Bright, red cherry
NOSE	Lifted perfume of violets and lavender. All spice intertwined with gamey, briary red and black cherry fruits. Complimented with subtle vanillin oak.
PALATE	Soft and juicy. Lovely mix of elegant fruit savoury spice and earthy undertones. Supple tannins and velvet like finish.

WINE MAKING



VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	13.5%
FERMENTATION METHOD	Open & Rotary fermenters
TIME IN BARREL	9 Months
RESIDUAL SUGAR	Nil
YEAST TYPE	Lalvin BGY
BARREL ORIGIN & SIZE	French 228L
SKIN CONTACT TIME	7-14 Days
FERMENTATION TIME	7-14 Days
MLF	100%
AGE OF BARREL	5% New 95% 1-5 Years

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	Mid-March
VINE AGE	9-14 Years
YIELD	3.0 t/acre
METHOD	Machine & Hand
CLONE	MV6, 777