

YERING

Station

TASTING NOTE

PRODUCT	2011 Yering Station Village ED Rose
VINTAGE	2011
COLOUR	Turkish Zultanite, copper river
NOSE	Delicate mandarine and Christmas cherry. Savoury, spices typical of Pinot Noir. Earthy undertones
PALATE	Lovely pristine juicy fruit centre, subtle herbal spices compliment the fine line of tannin and texture
CELLAR	Now - 2013

WINE MAKING

VARIETAL COMPOSITION	100% Pinot Noir
ALCOHOL	12.5%
FERMENTATION METHOD	Whole Bunch Carbonic Maceration
RESIDUAL SUGAR	Nil
YEAST TYPE	Cultured BGY
SKIN CONTACT TIME	12-24 hours
FERMENTATION TIME	12 - 48 hours
MLF	Nil
PH	Nil

VITICULTURE

REGION	Yarra Valley
DATE OF HARVEST	March
VINE AGE	8-14 years
YIELD	2.3-3.5 tonnes/acre
METHOD	Hand
CLONE	MV6

