



2004 PINOT NOIR

Region

Yarra Valley, Victoria, Australia

Variety

Pinot Noir

Alcohol

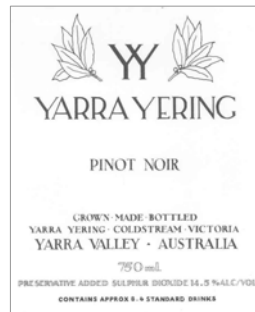
13.5% alc/vol

Background

Dr Bailey Carrodus of Yarra Yering began planting the vineyard in 1969. He chose the Yarra Valley for its gray, silty clay loam with bands of gravel for good drainage on a north-facing slope high enough to avoid the spring frosts.

There are now approximately 80 acres under vine planted to cabernet sauvignon, cabernet franc, shiraz, malbec, merlot, petit verdot, pinot noir, Semillon, viognier, marsanne, sangiovese and chardonnay as well as the port varieties tinta cao and touriga souza.

The vines are pruned to yield no more than 2 tons to the acre. Yarra Yering aims for a consistency of quality through obtaining optimal ripeness of the fruit each year.



Maturation & Style

The dry farmed vines are hand harvested into small plastic buckets. Crushing takes place within 2 hours of picking through the old Amos crusher/destemmer into specially designed 1-ton stainless steel lined fermenters. Stems are reintroduced into the must and the wine is allowed to partially ferment in stainless steel vats for around four days. The must is then pressed in the hand operated basket press before finishing fermentation in 100% new French oak.

Tasting Notes

A powerful, concentrated pinot that displays a spicy nose of cherries and currants, supported by charr, cedary oak. The palate builds in intensity with plummy, cherry notes dominating. The oak and tannins are well integrated, running the length of the wine. Will develop over the following 5 years.

Additional Notes:

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