Yarra Yering

The Yarra Yering Pinot Noir captivates with a nose of violets and mixed cherry fruits, leading to a juicy, medium-bodied palate with a fine tannin structure, making it both powerful and elegant.

YARRA YERING

Est. 1969

Alcohol :13,00 %

Composition: 100% Pinot Noir

Pinot Noir 2018

Victoria, Australia

Region and Vineyards

The **Yarra Valley**, situated in Victoria, Australia, is renowned for its cool climate and diverse terroirs, making it ideal for producing exceptional Pinot Noir. The fruit for this wine is sourced from some of the oldest Pinot Noir vines in the valley, planted in 1969 and further extended in the early 1980s. These vineyards, located on well-drained slopes, benefit from optimal sun exposure and cool temperatures, contributing to the complexity and finesse of the wine.

Winemaking

The **Yarra Yering Pinot Noir** is meticulously crafted with a focus on preserving the purity and complexity of the fruit. The grapes are hand-picked and chilled overnight before being gently destemmed and fermented in small batches with some whole bunches added. This technique enhances the wine's structure and fruit profile. Gentle hand plunging of the ferment and careful pressing ensure a soft fruit palate. The wine is then aged for **10 months in French oak barrels**, 30% of which are new, adding subtle oak nuances to the wine without overpowering its delicate flavors.

Tasting Notes

- **Color**: Bright crimson
- **Aroma**: Perfumed nose with violets, mixed cherry fruits, and a hint of aniseed spice.
- **Palate**: Explosive red cherry flavors on the front palate with a silky elegance and very fine tannin structure. The finish is medium-bodied yet powerful, making it immediately delicious.

Did You Know?

The **Yarra Yering Pinot Noir** has received impressive accolades, including 97 points from James Halliday and 95 points from Huon Hooke. It has also won several gold medals at prestigious wine shows such as the Winewise Championship Awards, Royal Queensland Wine Show, and Royal Melbourne Wine Awards. This wine is celebrated not only for its immediate appeal but also for its aging potential, rewarding those who can cellar it for up to 10 years.

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Wine Pairing Ideas

- **Duck Confit**: The wine's red cherry and spice notes complement the rich, savory flavors of duck confit.
- **Mushroom Risotto**: The earthy mushrooms highlight the wine's complexity and elegance, creating a harmonious pairing.
- **Grilled Salmon**: The juicy fruit and fine tannins of the Pinot Noir balance the rich, oily texture of grilled salmon.
- **Roasted Chicken with Herbs**: The herbal and savory elements of roasted chicken enhance the wine's vibrant fruit and spice profile.

James Halliday (JH) : 97 Points (2018)

Sarah Crowe continues to find new features to the Yarra Yering wines. This is a subtle expression, with no thumping of drums, but is intensely pleasing. The bouquet fills all the senses with red fruits to the fore, the palate seamlessly taking on the theme. The length and balance mean this wine will seem ageless as the years go by. All this from a year in which many Yarra Valley pinot makers had to work hard.