



Vintage: 2008

Product: Little Yering Pinot Noir

Colour: Crimson red

Nose: Lifted strawberry and red cherry fruit with gamey notes. Complimented with subtle vanillin oak.

Palate: Good structure and persistence with great depth of fruit and savouriness on the finish.

Cellar: Drink now to 2012

Winemaker Comments: This wine has been fermented in open fermenters with regular plunging. Part fermentation in aged French oak barrels was also included in the winemaking process.

WINEMAKING

Varietal Composition:	100% Pinot Noir	Alcohol:	13.7%
Fermentation Method	Open and rotary fermenters, part fermentation in barrel	Yeast Type:	Lalvin BGY
Fermentation Time:	7-14 Days	Skin Contact time:	7 to 14 Days
Barrel origin & Size:	French, 225L	MLF:	100%
Time in Barrel:	9 Months	Age of Barrel	5% new, 95% 1 – 5 years
pH:	3.53	Residual Sugar:	0.21g/l

VITICULTURE

Region:	86% Yarra Valley 14% Adelaide Hills	Yield:	3.0 t/acre
Date of Harvest:	Mid March 2008	Method:	Machine and hand
Vine Age	9-14 Years	Clone:	MV6, 777
Soil Type:	Grey loam over yellow clay	Cultivation Practices:	Trellis Vertical Shoot Positioning