

Yantaringa 2011 Pinot Noir

Winemaker: Greg Clack
Blend: 100% Pinot Noir
Harvest date: March 2011
Bottling date: March 2012
Analysis:
Alcohol: 12.0% vol
Residual sugar: dry
Oak: French Burgundian
SO² Free: 28 ppm
SO² Total: 80 ppm
Total Acid: 6.2 grams/litre
pH: 3.6



The Region: Adelaide Hills

The Adelaide Hills is rapidly gaining a reputation for producing excellent Pinot Noir. In years past much of the Hills fruit has gone to the production of sparkling wines, however as Pinot Noir emerges as the modern red wine of choice, more and more of the Pinot Noir crop is going to the production of elegant cool climate red wine.

The Wine

Fruit for this Pinot Noir was sourced from a number of vineyards across the Hills, each site producing distinctly different flavours which combine to complement each other in the final wine. The extremely cool and overcast conditions throughout the majority of the vintage allowed flavours to develop well ahead of sugar accumulation producing wines with lower alcohol concentrations and elegant structure.

Fermented with minimal cap management in open and static fermenters, with a varietal enhancing yeast to preserve the fresh primary fruit aromas of Pinot Noir. The wine was pressed off skins after six days and a portion was transferred into French oak to gain complexity and the balance went to a stainless tank to preserve the elegant Pinot Noir fruit flavours. Malo-lactic fermentation was completed while in contact with oak and the wine was then racked and returned post-malo for maturation. On completion of maturation the two components were blended to produce an elegant wine with good palate structure.

Colour – Cherry red with light salmon hue.

Bouquet – Initially you are greeted by fresh cherry and rhubarb, with nuances of violets and plums. Slight stalkiness and subtle savoury oak balance the primary fruit characters of the wine.

Palate - On the palate there is juicy cherry and fresh blueberry fruits, balanced with sweet beetroot and freshly cooked rhubarb. Firm acidity lifts the brightness of the fruits and gives ageability to the wine. The tannins are fine and velvety while been savoury, with the dryness of the tannins balancing the sweetness from the fruit. The perfect accompaniment to most duck and lighter red meat dishes.

Cellaring - the wine is drink well now, but will gain complexity with five to ten years in the cellar.