



YARRA RIDGE®

Pinot Noir 2002

Over the past two decades, Yarra Ridge has emerged as a Yarra Valley icon, producing exceptional wines and maintaining a reputation for energy and innovation. Our winemakers and viticulturalists are full of youthful energy and ability.

The 2002 Yarra Ridge Pinot Noir is soft berry red in the glass. Aromas of berries and spice are present on the nose. Ripe plums and subtle five spice flavours combine with supple tannins on the soft palate of this elegant wine.

VITICULTURE

The 2002 vintage was cool and dry. The Pinot Noir berries produced in this vintage displayed wonderful fruit character and excellent varietal flavour. The cool spring conditions produced smaller than usual berries with enhanced structure and aroma. The selection of various Yarra Valley vineyard parcels ensured the highest quality of fruit was used to produce the wine. The Upper Yarra fruit, which was more aromatic and delicate, combined well with fruit from vineyards closer to the winery, which was richer and riper.

WINEMAKING

Some parcels of fruit for the 2002 Yarra Ridge Pinot Noir were cold soaked to extract the maximum colour and flavour. Fermentation followed with small parcels completing fermentation in French oak then all parcels underwent malolactic fermentation to soften any harsh acids. Each vineyard parcel was kept separate in the winemaking process then reviewed prior to blending. Following fermentation this wine was matured in 100% French oak for nine months.

The wine was then bottled under screw cap to maintain freshness.

CELLARING

Drink now or cellar for up to three years.

SUGGESTED FOOD

Peking duck pancakes or spicy salt and pepper quail.

TECHNICAL ANALYSIS

Bottling Date: June 2003 pH: 3.6, Acidity: 6.1 g/L, Alcohol: 13%, Residual Sugar: 2.1 g/L Harvest Date: March-April 2001

