



2009 INNOCENT BYSTANDER PINOT NOIR

Review Summary



88 pts “The bushfires and smoke that devastated the red wines from the Yarra Valley in '09 forced winemakers to look elsewhere (in this instance other parts of Victoria) for their pinot. Good hue and depth, this has plenty of depth.”

James Halliday
2011 Australian Wine Companion

88 pts “Bright red. Spicy red berries and flowers on the nose, with a subtle herbal quality adding complexity. Fresh raspberry and candied rose flavors are given spine and focus by tangy minerality. Opens up with aeration, taking on a deeper dark berry character while maintaining energy. Easy going and attractively sweet pinot with good finishing clarity and juicy persistence. This would be good lightly chilled.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2010

88 pts “The 2009 Pinot Noir comes from 6 growers right across the Yarra and I’m told all the fruit was harvested before the fires. It receives around 20-30% carbonic maceration. With a medium ruby color, it gives intense, lifted raspberry and warm cherry aromas with that distinctive carbonic estery character. It has a medium body with medium acidity and a good amount of berry fruit in the mid-palate.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
June 30, 2010, Issue #182

86 pts “Light and crisp, this sings with lively cherry and spice flavors that linger easily.”

Harvey Steiman
Wine Spectator
June 15, 2010



“Cherry and cranberry aroma that’s not terribly complex, but this Australian wine is generously fruity and medium-bodied (13.5 percent alcohol), with excellent acidity to match with food. It’s hard to find a varietally correct Pinot Noir at anything less than \$35 these days, so this wine is a bargain for every-day consumption.”

Dan Berger
Napavalleyregister.com
March 22, 2012

“There are lively black fruits in the nose, especially after 30 minutes. Add to that brown spices, a hint of thyme, spearmint and bubble gum sweetness. In the mouth this light-bodied Pinot delivers on the fruit, with structure, a bit of tannin and more acidity. There’s a bit of earthiness adding complexity as well. I’m planning on pairing this wine tonight with grilled salmon rubbed with curry.”

Ray Johnson
Taste Wine - Ray Johnson’s Wine Blog
June 28, 2010

