2013 INNOCENT BYSTANDER PINOT NOIR

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Victoria, Australia
VARIETALS: Pinot Noir
MATURATION: 60% matured in a combination of new and older French oak and 40% in stainless steel.
ANALYSIS: 13.5% alc/vol | TA: 5.55 g/L | pH: 3.56

VINTAGE:
Excellent weather at flowering, led into cool, mild growing conditions, with an accelerated final stage of ripening due to some warm nights. The estate vineyards produced small crops with intense flavor and solid natural acidity. As these sites mature, their personalities are more distinctive than ever.

VINIFICATION:
100% Hand picked. De-stemmed to open top fermenters with 25% whole bunches. A three day cold soak was followed by fermentation with indigenous yeast strains. Both gentle plunging and 'drain and returns' by gravity were applied daily to the fermenters. 40% of this wine was matured in stainless steel tanks to preserve freshness. Indigenous malolactic fermentation occurred spontaneously at the end of autumn. The wine was settled and one coarse lenticular filtration applied prior as a final polishing in the cellar. No filtration at bottling.

TASTING NOTES:
A high quality pinot that punches well above its weight from a very good vintage that is all about intense varietal fruit. Aromas of ripe cherries and raspberries carry onto the front of the palate supported by beetroot earthiness. The finish is smooth with silky tannins.

CRITICAL ACCLAIM: 91 pts James Halliday’s Australian Wine Cellar, 90 pts Stephen Tanzer’s International Wine Cellar, 89 pts Wine Spectator, 88 pts Wine Enthusiast

ABOUT INNOCENT BYSTANDER:
Established in 1998, Innocent Bystander has forged a reputation for delivering some of the Yarra Valley’s most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit, wild ferments and gravity-flow winemaking techniques, their wines, made with minimal filtration and fining, reflect the climate, soil and topography of the Yarra Valley. These strikingly branded wines have established a strong reputation in restaurants and fine wine stores around the world.