2014 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 for nine months and 40% in stainless steel.

**ANALYSIS:** 13.5% alc/vol | pH: 3.77

**VINTAGE:** A “vintage of mixed fortunes”, with very low yields, but overall, quality of a very high standard. Large healthy canopies and low crops lead to an early vintage kick off, before the arrival of a cool but dry March. The resulting Indian summer gave us the ideal combination of seed ripeness, and concentrated rich flavors.

**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:**
Aromas of baked earth, Campari, earl grey tea with dried spice, juniper and fresh bay leaves. The palate shows juicy and brooding dark fruits, a velvety mouthfeel and finishes with soft savory tannins.

**CRITICAL ACCLAIM:** 95 pts Australian Wine Companion, 90 pts - Best Buy Wine & Spirits, 90 pts Vinous, 89 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.