2011 INNOCENT BYSTANDER PINOT NOIR

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Victoria, Australia
VARIETALS: Pinot Noir
MATURATION: 60% in stainless steel and 40% matured in a combination of new and older French oak
ANALYSIS: 12.9% alc/vol | TA: 5.5 g/L | pH: 3.61

VINTAGE:
A comparatively cool and wet December to February meant late ripening but cool summer days interspersed with mild rain harnessed delicate flavours at low sugars and crisp acid. A good year for hand picking and a relatively small harvest but some very exciting fruit.

VINIFICATION:
Hand-picked fruit was destemmed but not crushed to open top fermenters. A three- to seven-day cold soak at 46°F degrees was followed by fermentation with mainly indigenous yeast strains. Ferments were gently hand plunged one to two times a day to preserve aromatics and delicacy. Peak temperature was 90°F.

TASTING NOTES:
Aromas of briary chocolate, brambly red berries and just a hint of stemmy spice lead into earth, cocoa dusted espresso beans and a sprinkle of orange peel characters on the nose. On the palate, flavors of cherry compote are complemented by fresh bramble and a hint of tar and grilled meat that finish with a lingering twang of chalky tannin. The perfect match for chargrilled quail and rosemary, Peking duck pancakes, Beaufort cheese or bruschetta with olive tapenade and feta cheese.

CRITICAL ACCLAIM:
91 pts/Best Buy Wine & Spirits, 89 pts Stephen Tanzer’s International Wine Cellar

ABOUT INNOCENT BYSTANDER:
Phil Sexton relocated to the gravelly slopes of Victoria’s Yarra Valley in the late 1990s. Beyond the pristine fruit of the Yarra Valley, he discovered numerous Central Victorian vineyards that inspired the Innocent Bystander range. These wines have a personality all of their own: distinctly regional, expressive and definitely not your run of the mill varietal blends.