



2008 YERINGBERG PINOT NOIR

Review Summary



95 pts “Picked before the heat, the small open fermenters plunged every eight hours, with no additions, and matured in French oak (40% new), for 18 months. The light, clear red color announces a highly fragrant red fruits bouquet, the supple, smooth palate flowing on convincingly, moving through to what may be a touch of mint on the finish, or maybe just the integrated tannins and oak.”

James Halliday
Australian Wine Companion
August 2011

91 pts “Pale, bright red. Complex, spice-inflected nose offers fresh red berries, cherry, blood orange and minerals. Then silky and pliant in the mouth, with sweet strawberry and raspberry flavors given verve by a mineral component. Finishes with fine-grained tannins, impressive clarity and lingering spiciness. This graceful pinot is drinking well now.”

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

90 pts “Light and tangy, with a smooth surface that wraps around a lively core of dark berry, plum and mineral flavors, lingering easily against refined tannins. Drink now through 2014.”

Harvey Steiman
WineSpectator.com
2010

89 pts “Matured in 25% new French oak, the 2008 Pinot Noir has a pale ruby color and presents an earthy, restrained style with moderate aromas of raspberries, cherries and underbrush. The tannins are a little chewy on the palate, joined by crisp acidity and a moderate concentration of fruit.”

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