2012 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: 13.5% alc/vol | TA: 5.98 g/L | pH: 3.57

VINTAGE:
A very rewarding season in well managed vineyards. Spring rain provided healthy canopies. Mild summer days with plentiful warmth and sunshine and an Indian summer that stretched into April were perfect for ripening late in the season. Small crops with intense flavor and solid natural acidity were hallmarks of the season.

VINIFICATION:
100% Hand picked. Destemmed to open top fermenters with 25% whole bunches. A five 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. 60% 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 varietal fruit, with enough spice and oak to satisfy all comers. Ripe cherry flavor comes through on the front of the palate and strawberry, and rhubarb fruit characters integrate with coconutty oak on the middle palate. The finish has smooth, earthy tannins.

CRITICAL ACCLAIM: 88 pts Wine Spectator, 88 pts International Wine Cellar, 88 pts The Wine Advocate

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.

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