

innocent bystander



2015 INNOCENT BYSTANDER PINOT NOIR

WINEMAKER: Phil Sexton & Steve Flamsteed
REGION: Yarra Valley, Victoria
VARIETALS: Pinot Noir
MATURATION: 4 months in seasoned French oak
ALCOHOL: 13.5% alc/vol

REGION:

Wedged up against the snowy Great Dividing Range, one hour east of Melbourne, the Yarra Valley was formed out of ancient volcanic rock with a shallow covering of ancient infertile soils. In these cold alpine conditions, Pinot Noir reigns.

VINIFICATION:

100% Hand picked. De-stemmed to open top fermenters with 40% 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. The wine was matured in new and seasoned French oak for ten months. 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:

For those who like their Pinot Noir long, savory and lean with an abundance of fruit. The aromas are driven by whole bunch perfumes. Lovely lifted cherry aromas 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:

89 pts Wine Enthusiast, 88 pts Wine Spectator

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.



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