“IB is fast becoming the go to winery in the Yarra Valley for reliable, over-performing, eminently affordable, varietal wines. Wine should always make you feel happy Innocent Bystander wines can lift my mood in a blink of an eye and reward my palate, too. It should be a minimum requirement these days, but it is a very rare commodity.”
- MatthewJukes.com 2015

PROFILE: Innocent Bystander is a privately owned, estate based wine grower and winemaker in the Yarra Valley, one hour east of Melbourne. First released in 2003, Innocent Bystander is forever expanding its horizons to craft wines reflecting the purest interpretation of style available. This means, where necessary, exploring different regions to find the highest quality fruit available for each wine they produce. That is why they choose the Yarra Valley for Pinot Gris; go to the Swan Hill for Moscato; and across the Tasman to Marlborough for Sauvignon Blanc. Innocent Bystander’s close-knit team has a long standing track record delivering a range of wines with a personality all their own: distinctly regional and varietally expressive. The strikingly branded wines, focused on Innocent Bystander’s main character alone, have established a strong reputation in restaurants and fine wine stores around the world.

VITICULTURE: The Innocent Bystander philosophy is that great wine at its best is like a fingerprint - inextricably linking the personality, mood, and growing season of the land from which it has sprung. Cool climate Shiraz from the Yarra is more savory and white pepper driven compared to the traditional, warm climate styles of Aussie Shiraz. The gently sloping vineyards of the King Valley provide aromatic Viognier while vineyards at the foothills of the Victorian Alps offer crisp, mineral-driven Pinot Gris fruit. Pristine Pinot Noir, is grown on the steep, gravelly hillsides of the Yarra Valley and complements that of equally pure yet plummy, juicy Pinot Noir with perfumed aromatics that typify the Central Otago style. Sourcing fruit from the lower Wairau Valley right up to the hills of the Awatere Valley in Marlborough is a rewarding combination that gives luscious ripe flavors but also the savory acidity of the cooler sites.
THE WINES

Innocent Bystander’s wines are delicious expressions of what they love to make and drink. They’re perfect for exploring iconic varieties from its home in the Yarra Valley, as well as inspiring varieties from elsewhere in Victoria and New Zealand. These wines are made with great fruit and a soft touch. Innocent Bystander understands there are people who love Moscato as well as those searching for an exceptional Yarra Valley Pinot and the range reflects that.

**Moscato**: Authentically made from old-vine Gordo and Black Muscat grapes grown in the sun-drenched vineyards around Swan Hill. A delicious balance of natural sweetness, natural fizz, crisp acidity and low alcohol.

**Pinot Gris**: Lemon peel, ginger, cardamom and coriander aromas against a tight palate with a solid flick of crisp citrus, honeydew notes, melting acidity, and a bone dry finish.

**Yarra Valley Pinot Noir**: It’s almost like an Australian translation of a Cru Beaujolais, deliciously drinkable, uncomplicated and fresh upon first meeting.

**Syrah**: Cool-climate fruit exposed to a long, slow ripening period. Red fruit driven aromatics and flavors. Earthy and spicy with a savory, long finish.

**Marlborough Sauvignon Blanc**: Bright aromas of citrus peel and fresh passionfruit. The palate shows lemons, peach and nectarine notes against a backsplash of welcome acidity.

**Central Otago Pinot Noir**: Perfumed aromatics lead into a characteristic plummy, juicy density that typifies this area. The rich tannin structure melts into a velvety mouthfeel.

**WINEMAKING**: Winemaking is carried out at Innocent Bystander’s modern artisanal winery, a facility designed for hand-crafting small, individual batches of wine with a natural winemaking philosophy, whilst making quality the priority. Using 100% hand-picked fruit, wild ferments and gravity-flow winemaking techniques, the wines are made with minimal filtration and fining. Whole bunches, co-fermentation and hand-plunging aid integration in the Syrah, while the Pinot Noir fruit is treated to a three to five day cold soak and open vessel fermentation with small amounts of whole bunches to deliver lifted aromatics. The Pinot Gris is whole bunch pressed to retain delicacy, meanwhile oak maturation and lees stirring contributes complexity. These are wines from somewhere rather than anywhere - and they’re determined not to take a back seat.