

innocent bystander



2009 INNOCENT BYSTANDER PINOT NOIR

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Victoria, Australia
VARIETALS: Pinot Noir
MATURATION: Matured in a combination of new and older French oak
ALCOHOL: 13.5% alc/vol

VINTAGE:

The 2009 season was one of the most challenging years the Yarra Valley has ever faced. Drought conditions and the ever present fear of brush fires meant that the timing of harvest was critical. Fruit was harvested a little earlier than usual with great crunchy acidity and fresh pear aromatics. Careful handling was essential in the vineyard and winery to harness optimum ripeness and quality.

VINIFICATION:

Hand-picked fruit was destemmed but not crushed to open top fermenters. A three- to seven-day cold soak at eight 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 32°C.

TASTING NOTES:

The nose explodes with dark cherries, cranberries and fresh raspberries backed by subtle nutmeg and cinnamon spices. Underlying truffles and meaty, wet earth and mushroom notes add complexity. The juicy palate displays fresh berries with a slippery, rich and slightly tart finish. The perfect match for chargrilled quail and rosemary, or Peking duck pancakes.

CRITICAL ACCLAIM: 88 pts Robert Parker's The Wine Advocate,
88 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.



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