

innocent bystander



## 2010 INNOCENT BYSTANDER PINOT NOIR

<b>WINEMAKER:</b>	Steve Flamsteed & Phil Sexton
<b>REGION:</b>	Victoria, Australia
<b>VARIETALS:</b>	Pinot Noir
<b>MATURATION:</b>	60% in stainless steel and 40% matured in a combination of new and older French oak
<b>ANALYSIS:</b>	13.0% alc/vol   TA: 5.5 g/L   pH: 3.57

### VINTAGE:

Above average spring rains mixed with cool sunny days allowed for an even bud burst and early uniform flowering. Warm summer days (75 to 85 °F) interspersed with mild rain events harnessed delicate flavors at low sugars and a crisp acid. Careful handling was essential in the vineyard and winery to harness optimum ripeness and quality. All blocks were cropped at less than 2.5 tons per acre.

### VINIFICATION:

Hand-picked fruit was destemmed but not crushed to open top fermenters. A three- to seven-day cold soak at 46°F 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 90°F.

### TASTING NOTES:

Dark cocoa powder, poached cherries with hints of truffle oil, fresh tobacco, wet earth and dark red forest berries dance around the nose. On the palate, flavors of cherry compote are complemented by fresh bramble and a hint of tar and grilled meat that finish with a lingering twang of chalky tannin. The perfect match for chargrilled quail and rosemary, Peking duck pancakes, Beaufort cheese or bruschetta with olive tapenade and feta cheese.

### CRITICAL ACCLAIM:

**89 pts** Stephen Tanzer's International Wine Cellar, **87 pts** Robert Parker's 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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