

2019 INNOCENT BYSTANDER PINOT NOIR



WINEMAKER: Joel Tilbrook
REGION: Yarra Valley, Victoria
VARIETALS: Pinot Noir
MATURATION: 9 months in seasoned French oak 10% new
ALCOHOL: 13.5% alc/vol | TA: 5.6 g/L | pH: 3.56

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.

WINEMAKING: 100% Hand picked. De-stemmed to open top fermenters with 10% whole bunches. A four 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 seasoned French oak for nine months. Indigenous malolactic fermentation occurred spontaneously at the end of autumn. No filtration at bottling.

TASTING NOTES: A true Yarra Valley Pinot Noir, light on its feet but packed with flavor. The aromas are driven by whole bunch characteristics such as blueberry, boysenberry, cherry and dried spices. The palate shows fresh acidity with plush red cherry, hints of spice and finishes with soft, silky tannins.

CRITICAL ACCLAIM: 90 pts Wine Enthusiast

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.

