

# innocent bystander

## Innocent Bystander, Yarra Valley Pinot Noir 2015

### PRODUCER

This winery changed hands in May 2016, with one family company, Brown Brothers, taking it off the hands of another, its founder, Phil Sexton. So associated is Innocent Bystander with the Yarra Valley that the new owners have made the intelligent decision to build a new winery in Healesville, just across the parking lot from Giant Steps. And they are quickly signing contracts with all the grape growers that Phil has used for Innocent Bystander so that the style of the wines remains unchanged. That style - wines that are regional and varietal, reflecting the soil, climate and topography of the cool climate in the Yarra Valley - has been the base upon which the reputation of Innocent Bystander has been built.

### VINEYARDS

This wine is produced from a number of vineyards that span the Yarra from Paul's Range at Dixons Creek in the north across to Bastard Hill in the very cool southern Upper Yarra. These vineyards were chosen in particular for their high diurnal temperature range, resulting in wines with high natural acidity and low pH. Yields are less than seven tonnes per hectare.

### VINTAGE

Lovely winter rains and a wonderful spring resulted in a good, even fruit set and big healthy canopies. Ideal summer growing conditions followed, with an average January temperature of 27.5°C. A welcome rain event in mid February gave a little breathing space in the final ripening stages. All the Pinot Noir fruit was hand picked in February and March and arrived in near perfect condition at the winery.

### VINIFICATION

The handpicked fruit was sorted, then destemmed and transferred into open top fermenters. The overall blend incorporates 40% whole bunches, chosen based on fruit structure and source. A five day cold soak at 8°C was followed by fermentation with indigenous yeast strains. Both gentle plunging and 'drain and returns' by gravity were applied daily for 10-12 days. Fermentation with indigenous yeast took place in open top fermenters and oak vats, The wine was then matured in a mix of new (10%) and old oak barriques for nine months for malolactic fermentation.

### TASTING NOTES

Medium deep ruby red, with clean, lifted fruit on the nose. The use of 40% whole bunches accentuates the aromatic fruit. Clean and restrained; the wine has lovely depth on the palate, nice grip and ripe red dark cherry fruit. Still young, the 2015 Pinot Noir is drinking nicely, especially with food. A very serious wine for such a reasonable price.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Yarra Valley, Victoria
<b>Grape Varieties</b>	100% Pinot Noir
<b>Winemaker</b>	Steve Flamsteed
<b>Closure</b>	Stelvin
<b>ABV</b>	13.5%
<b>Bottle Sizes</b>	75cl