

YARRABANK

2015
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CUVÉE



TASTING NOTES

Colour	Ripe golden straw with a fine, persistent bead.
Nose	Lovely complex nose of toasty anzac biscuits, ginger spice and honey, with fresh fruits of ripe summer plums and orange zest.
Palate	Wonderful balance of rich biscuity autolysis and fresh vibrant fruits. Red apples, orange and tart strawberries. A lovely creamy mousse and with a refreshing aperitif finish that is long and rewarding.
Cellar	Drink now and to beyond 2025

WINE MAKING

VARIETAL COMPOSITION	50% Chardonnay 50% Pinot Noir
ALCOHOL:	13%
PH:	3.28
FERMENTATION METHOD:	Stainless Steel and secondary ferment in bottle
FERMENTATION TIME:	18 days
TIME IN BARREL:	18 months
YEAST TYPE:	EC1118
SKIN CONTACT TIME:	None
MLF:	None
RESIDUAL SUGAR:	5g/L

VITICULTURE

REGION:	Yarra Valley
YIELD:	2 tonnes/acre
DATE OF HARVEST:	Mid March 2015
METHOD:	Handpicked
VINE AGE:	20-30 years old
CLONE:	I20V1, D5V12
SOIL TYPE:	Volcanic loam – red/ferrous
CULTIVATION PRACTICES:	VSP