

YARRABANK

2015
YARRABANK
BRUT ROSÉ



TASTING NOTES

Colour	Salmon with slight pink hue.
Nose	Rose petal perfume, soft red fruits and lovely biscuity complexity.
Palate	A luscious, mouth filling mousse with pink fruits and crisp red apple flows through into a taut, fresh and long finish, full of rich brioche and toasted bread. Beautiful texture and balance throughout.
Cellar	Drink now through to 2025.

WINE MAKING

VARIETAL COMPOSITION	50% Chardonnay 50% Pinot Noir
ALCOHOL:	12.2%
PH:	3.18
FERMENTATION METHOD:	Stainless steel tank
FERMENTATION TIME:	12 days
YEAST TYPE:	EC1118
SKIN CONTACT TIME:	NA
MLF:	NA

VITICULTURE

REGION:	Yarra Valley – Wombat Creek Vineyard
YIELD:	3 tonnes/acre
DATE OF HARVEST:	6-16th March 2015
METHOD:	Handpicked
VINE AGE:	Average 25 years old
CLONE:	I10V5, D5V12
SOIL TYPE:	Volcanic loam – red/ferrous
CULTIVATION PRACTICES:	VSP