

DEVAUX  
YARRABANK  
YERING STATION

NV  
YARRABANK  
CRÈME DE CUVÉE



### TASTING NOTES

<b>Colour</b>	Strawberry blonde.
<b>Nose</b>	Strawberry, pear with hints of almond and yeast.
<b>Palate</b>	Creamy palate with integrated acid providing balance to this unctuous yet elegant wine. Strawberry, stone fruit, citrus and pastry characters provide further structure. Balance is maintained through to the back of the palate and finishes with excellent length.

### WINE MAKING

VARIETAL COMPOSITION	52.6% Chardonnay 47.4% Pinot Noir
ALCOHOL:	11.6%
FERMENTATION METHOD:	Full Bunch pressing with only use of the cuvée
FERMENTATION TIME:	Minimum 3 years on lees
YEAST TYPE:	EC- 1118
RESIDUAL SUGAR:	30g/L

### VITICULTURE

REGION:	65% Upper Yarra Valley 35% Mornington Peninsula
---------	---