



## TASTING NOTES

<b>PRODUCT</b>	Yarrabank Cuvee
<b>VINTAGE</b>	2010
<b>COLOUR</b>	Pale Straw
<b>NOSE</b>	Grapefruit blossom with a creamy ripe apple overlay. Rich and complex.
<b>PALATE</b>	A warm 2010 vintage. Complex yeast autolysis with a creamy centre. The 2010 Yarrabank displays a plum centre with ripe apple finishing with a fine line of racy acidity and minerality.
<b>CELLAR</b>	drink now - 2017

### WINEMAKER COMMENT

Grapes picked at optimal ripeness with a balance of intense natural acidity and tight focused flavours. Grapes are gently pressed to retain freshness and purity. Only the heart run of the berries are used and the fermented in tank to maintain a pristine line of concentration.

## WINE MAKING

<b>VARIETAL COMPOSITION</b>	48% chardonnay 52% pinot noir
<b>ALCOHOL</b>	13%
<b>MLF</b>	0%
<b>PRESSING</b>	Whole bunch pressing using only the cuvee (first 512.5 litres per tonne of fruit)
<b>TIRAGE DATE</b>	July 2010
<b>TIME ON LEES</b>	4 years
<b>YEAST TYPE</b>	DV10
<b>RESERVE WINE</b>	15% kept in 5,500 litre foudre
<b>RESIDUAL SUGAR</b>	0.6g/l

## VITICULTURE

<b>REGION</b>	Yarra Valley
<b>DATE OF HARVEST</b>	Mid March 2010
<b>VINE AGE</b>	15-25 years
<b>YIELD</b>	2.5 tonnes / hectare
<b>METHOD</b>	Handpicked in small baskets

