



TASTING NOTES

PRODUCT	Yarrabank Creme de Cuvee
VINTAGE	NV
COLOUR	Strawberry blonde
NOSE	Strawberry, pear with hints of almond and yeast
PALATE	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 cuvee
FERMENTATION TIME	Min 3yrs on lees
YEAST TYPE	EC- 1118
RESIDUAL SUGAR	30g/l

VITICULTURE

REGION	65% Upper Yarra Valley 35% Mornington Peninsula
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