

DEVAUX
YARRABANK
YERING STATION

2012
YARRABANK
CUVÉE



TASTING NOTES

Colour	Pale straw.
Nose	Fresh Nashi pear, Anzac biscuit and subtle sweet spice.
Palate	Ripe apples with fresh yellow citrus and a subtle yeasty complexity. A delicious creamy centre.

Winemaker note

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 is used and fermented in tank to maintain a pristine line of concentration.

WINE MAKING

VARIETAL COMPOSITION	51% Chardonnay 49% Pinot Noir
ALCOHOL	13%
PRESSING	Whole bunch pressing using only the cuvée
TIRAGE DATE	August 2012
TIME ON LEES	5 years
RESERVE WINE	12% kept in 5,500 litre foudre
DOSAGE	4g/L

VITICULTURE

REGION	Yarra Valley
HARVEST	Mid March 2012
VINE AGE	15-25 years
YIELD	2.5 tonnes/acre
METHOD	Handpicked in small baskets