

DEVAUX
YARRABANK
YERING STATION

2013
YARRABANK
CUVÉE



TASTING NOTES

<i>Colour</i>	Honeysuckle.
<i>Nose</i>	Citrus butter and custard apple.
<i>Palate</i>	Vanilla slice supported by an oyster shell minerality. Pinot richness with Chardonnay vibrancy.
<i>Cellar</i>	2021

WINE MAKING

VARIETAL COMPOSITION	56% Chardonnay 44% Pinot Noir
ALCOHOL:	13%
PH:	3.31
FERMENTATION METHOD:	Stainless Steel and secondary ferment in bottle
FERMENTATION TIME:	16 days
YEAST TYPE:	IOC 2007
OAK TREATMENT:	5% reserve wine matured in foudre
SKIN CONTACT TIME:	None
MLF:	None
RESIDUAL SUGAR:	5g/l

VITICULTURE

REGION:	Upper Yarra
YIELD:	2.3 t/acre
DATE OF HARVEST:	7-12 March 2013
METHOD:	Handpicked
VINE AGE:	28 years old
CLONE:	I10V1 and D2V5
SOIL TYPE:	Red volcanic
CULTIVATION PRACTICES:	VSP