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| Vintage: | 2004 |
| Colour | Pale straw, excellent persistent fine bead forming a delicate crown. |
| Nose | A fine and elegant bouquet with citrus blossom, lime peel, green apple and aromas of freshly baked croissants. |
| Palate | The palate is elegant and harmonious with complex nutty yeast and delicate fruit flavours. This wine has a rich creamy mouthfeel complimented by complex autolysis characters adding weight and intensity. The palate has wonderfully pure natural acidity with great 'cut'. The finish is crisp, precise and lingering. The reserve wine adds weight and complexity and the 4 years aging on lees provides the overall balance and array of flavours. This wine is wonderfully long and intense, yet retains its delicacy and poise. |
| Cellar | We aged it for you, enjoy it now |
| Vintage Notes | Ideal ripening season with warm days and cool nights. Flowering was extremely even with almost perfect conditions and yields were low, sitting very comfortably in the desired range. |

WINEMAKING

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| Assemblage: | Varietal Composition | Regional Composition: | |
| | 55% Pinot Noir 45% Chardonnay | Upper Yarra Valley Mornington Peninsula | |
| Alcohol: | 12.7% | Time on lees: | 4 years |
| Pressing: | Whole bunch pressing with only use of the cuvee (512.5 litres per tonne of fruit) | MLF: | 0% |
| Yeast Type: | EC1118 | Tirage date: | July 2004 |
| Reserve Wine: | 13% kept in 5,000 litre foudre | Liquoring: | 3.4 g/L |
| VITICULTURAL | | | |
| Yield: | 3-4 tonnes / hectare | Method: | Handpicked in small baskets |
| Vine Age: | 13-23 years | | |

Yarrabank is a joint venture between Yering Station and Champagne Devaux. The French winemaking team chose the Yarra Valley more than a decade ago, deeming it to be the ideal region to produce a benchmark Australian sparkling wine. Devaux winemakers bring with them generations of experience in the production of premium bottle-fermented wine, meticulously implementing the traditional method.