



<b>Product:</b>	Yarrabank Crème de Cuvée
<b>Vintage:</b>	NV
<b>Colour</b>	Strawberry blonde
<b>Nose</b>	Strawberry, pear with hints of almond and yeast
<b>Palate</b>	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.
<b>Cellar</b>	Enjoy now.
<b>Varietal Composition:</b>	52.6% Chardonnay, 47.4% Pinot Noir
<b>Alcohol:</b>	11.6%
<b>Fermentation Method</b>	Full Bunch pressing with only use of the cuvee
<b>Fermentation Time:</b>	Min 3yrs on lees
<b>Yeast Type:</b>	EC- 1118
<b>Residual Sugar:</b>	30 g/L
<b>VITICULTURAL</b>	
<b>Region:</b>	65% Upper Yarra Valley 35% Mornington Peninsula

