



Product	Late Disgorged Yarrabank Cuvée
Vintage	2001
Colour	Golden Straw
Nose	Richly baked apple pie, hazelnut brittle magnifying lovely yeast autolysis.
Palate	Very complex, poached pear fruit with a citrus blossom backbone. Has a chalky mineral texture, great pombe fruit centre finishing crisp and dry.
Winemakers Comment	After eight long years aging on lees, this wine has reached a crescendo of complexity and finesse. Disgorged June 2009

WINEMAKING

Assemblage:	Varietal Composition	Regional Composition:
	53% Chardonnay 47% Pinot Noir	Upper Yarra Valley Mornington Peninsula
Alcohol:	12.5%	
MLF:	0%	
Pressing:	Whole bunch pressing using only the cuvee (first 512.5 litres per tonne of fruit)	
Tirage date:	July 2001	
Time on lees:	8 years	
Yeast Type:	EC1118	

Reserve Wine: 15% kept in 5,000 litre foudre

Liquoring: No Liqueur

VITICULTURAL

Yield: 2.5 tonnes / hectare

Method: Handpicked in small baskets

Vine Age: 10 – 20 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.