

DEVAUX
YARRABANK
YERING STATION

2007
YARRABANK
LATE DISGORGED
CUVÉE



TASTING NOTES

Colour	Golden summer straw.
Nose	Fresh pears and lemon curd are immediate, followed by nougat, Anzac biscuits, freshly milled wheat, and a hint of orange blossom.
Palate	A lovely rich and creamy mousse gives way to a fresh and vibrant palate. Built around a mineral, oyster shell backbone, there is plenty of delicate red fruits, rose petal, lemon and candied burnt citrus. After ten years on lees, the wine has developed a beautiful complexity displaying a refined elegance with great length.
Cellar	Now - 2027

WINE MAKING

VARIETAL COMPOSITION	53% Chardonnay 47% Pinot Noir
ALCOHOL	13%
PRESSING	Whole bunch pressing using only the cuvée (first 512.5 litres per tonne of fruit)
TIRAGE DATE	July 2007
TIME ON LEES	10 years
RESERVE WINE	15% kept in 5,500 litre foudre
DOSAGE	2.8g/L

VITICULTURE

VARIETAL COMPOSITION	42% Chardonnay 58% Pinot Noir
REGION	Yarra Valley
DATE OF HARVEST	Mid March 2007
VINE AGE	10 - 20 years
YIELD	2.5 tonnes/acre
METHOD	Handpicked in small baskets