

YARRA YERING

2018 SPARKLING CUVÉE

60% PINOT MEUNIER, 40% CHARDONNAY

Alcohol: 12.0%

VINES

1990 planted Pinot Meunier grown on ancient silty clay loam adjacent to our Underhill block has been blended with Chardonnay planted in 2013 to Clone 124, a specialist sparkling clone bred in Burgundy and renowned for large bunches considered ideal for Sparkling production.

WINEMAKING

Made in the traditional, or bottle fermented method. Hand harvested and whole bunch pressed to minimise colour and phenolic extraction. The lightly clarified juice transferred to old oak barrels for fermentation. The base wine maturation in barrel lasted for 8 months before blending for complexity. The bottles were tiraged and left to rest for 80 months prior to disgorgement, with the wine sitting with its secondary yeast lees to impart texture and complexity.

WINE

A pale-straw hue, the nose a combination of wet stones with fresh brioche complemented by a refreshing hint of fresh apple. The palate is detailed crisp fruits with complexing nougat, a subtle chalky texture that gives way to a bright, citrus-infused finish. The wine's layers come from 7 years, or 80 months, of aging on its yeast lees, contributing depth of texture and a delicate, bread-like complexity, perfectly wrapped around a coil of fresh acidity.

CELLARING

Once disgorged, the wine is ready for drinking. We disgorge regularly to preserve the vibrancy and complexity in the wine, and finish with a crown seal for added freshness.

