

YELLOWGLEN

Established in 1971, the Yellowglen winery is named after a gold mine that was discovered in the middle of what became premium vineyards. Today, the Yellowglen winery delivers treasures of another kind, our quality sparkling wines. Our range includes sparkling wines suitable for any occasion and always of premium quality.

Pale yellow in colour with green Chardonnay hues the Yellowglen Vintage Perle 2001 has a constant stream of fine, delicate bubbles, a result of the extended period on yeast lees. Initially the wine shows biscuit and brioche characters derived from the maturation on yeast lees. This leads into complex, floral scents of wild strawberry and redcurrant, typical of Pinot, followed by the citrus Chardonnay characters of lime and quince. On the palate the wine is rich and dense, yet fine and delicate. The first taste sensation is of red fruits, followed by slowly unfolding flavours of toasted bread, grapefruit and hazelnuts, with defining mineral characters from the Chardonnay. The palate is exceptionally long and persistent with a flowery, beautifully fresh finish, a perfect balance of the strength of Pinot Noir and the elegance of Chardonnay.

Viticulture

As with all the premium Yellowglen cuvées, this wine is driven by the fruit intensity of Pinot balanced with the finesse of Chardonnay. It is composed of Pinot Noir (63%), Chardonnay (31%) and Pinot Meunier (6%) from a range of vineyards specially selected to produce some of our finest sparkling wines. Over two thirds of the fruit has come from the Adelaide Hills, with minor contributions from Eden Valley, Mount Gambier, Langhorne Creek and the Yarra Valley.

Viniculture

To achieve the desired elegance and finesse, we have used only the best wines from the first pressing. All base wines underwent malolactic fermentation and were then left in contact with the primary yeast lees for up to 10 months, before racking into the blend. This technique builds more layers of complexity and mouthfeel in the finished wine. The final assembled wine is the result of the judicious blending of over 50 different components. Further complexity is derived from the addition of wood matured liqueur wine at expedition. This wine was first tiraged in December 2001 and was then decanted in May 2005, spending in excess of 3 years on the yeast lees in the bottle.

Winemaker

Charles Hargrave

Suggested Food

Serve as a sophisticated aperitif, or with freshly shucked oysters, ocean fresh seafood or soft cheeses such as Brie.

Cellaring

Enjoy now.

Technical Analysis

Harvest Date: February-March 2001
pH: 2.98
Acidity: 6.6 g/L
Alcohol: 12%
Residual Sugar: 11.5 g/L

