



# Liv Zak

YARRA VALLEY

## BLANC YARRA VALLEY / NV

The palate has hints of white peaches and apricot, nectarine, alongside flavours of melon, clove, vanilla, and cookie dough.

### COLOUR

Pale yellow straw

### NOSE

Aromas of stone fruits, melon, cashew, and white florals.

### PALATE

The palate is dry although slightly creamy with hints of white peaches, apricot, and nectarine, alongside flavours of melon, clove, vanilla, and cookie dough.

### WINEMAKING

Each varietal was hand picked and whole bunch pressed to barrel and then barrel fermented initially on wild yeasts. Batonage weekly, once malolactic fermentation started it was stopped and the wine was left on lees for six months.

### FOOD PAIRING

Fresh butternut squash ravioli with brown butter sage

### QUICK NOTES

*Vintage: Non-vintage*

*Winemakers: Liv Zak*

*Grape variety: 2020 Chardonnay 65%, 2021 Viognier 27%, and 2021 Marsanne 8%*

*Bottled: Sept 2022*

*Growing area: Yarra Valley VIC*

*Alc / Vol: 13.0%*

*Cellar Potential: 7 years*

*Oak: 10% new French oak, 90% neutral*

*Maturation: 6 months*