



#### GRAPE VARIETIES

51% CHARDONNAY  
49% PINOT NOIR

#### PRODUCTION

120 CASES

#### DISGORGED ON

MAY 28, 2019

ALC % VOLUME 11.9%

PH 3.1

TA G/L 9.7

RS G/L 5.2

SKU 83442

## NV BRUT

The first release of our sparkling Brut has lovely aromas of citrus, almond, biscuit and white peach. The palate is crisp, yet creamy with tiny, persistent mousse. Truly a stunning sparkling. Traditional method sparkling wine, aged 20 months on lees. Blend of 51% Chardonnay and 49% Pinot Noir.

#### FOOD PAIRINGS

The texture and acidity of this wine make it a perfect pairing with antipasti, calamari, oysters and other shellfish.

#### VITICULTURE

Chardonnay clone 76 and Pinot Noir clone 114 from our young or low vigour blocks were selected to harvest early for traditional method sparkling

#### WINEMAKING

Chardonnay and Pinot Noir were harvested in early September of 2016 and 2017 at 19 Brix. The wine was fermented in a combination of stainless steel and neutral French oak barrels. Following tirage bottling, the wine aged on lees for 20 months until disgorging.