

Tasting Notes

Vintage
2004

Variety
Vintage
100% Chardonnay

Technical Details
Alc 13%
Ph
TA g/L
RS Brut (Dry)



Winemaking Notes

Grapes were carefully selected and hand picked across our three chardonnay clones, and delicately whole bunch pressed. After a period of settling the juice was racked to French oak barriques to undergo a slow and complete primary fermentation. The resulting wine was then enriched with a small addition of sweet liqueur spirits and yeast and bottled. Bottles were stacked horizontally for secondary fermentation, following the Traditional Method. The action of yeast on sugar causes the secondary fermentation and the resulting CO2 from this fermentation dissolves into the wine, causing the wine to become effervescent. The bottles were then left to age and mature, for at least 3 years, before riddling and disgorgement.

Colour

Medium straw-yellow

Bouquet

Subtle melon and citrus aromas.

Palate

A creamy citrus palate, with a fine persistent bead.

Food Suggestions

Ideal as an aperitif and a celebratory wine for all occasions.



5 Star Winery, James Halliday Australian Wine Companion, 2011 Edition