



# NV CHARDONNAY & PINOT NOIR

*Elegant, cool climate fruit from the Yarra Valley  
produces elegant & seamless sparkling.*

## **TASTING NOTE**

The NV Chardonnay Pinot Noir has intense and complex aromas with great depth of character. Bursting with white floral and grapefruit notes coupled with spice. The wine is elegant and complex with a long, fine bead on the palate. There is excellent persistence with a polished and a crisp finish.

## **FOOD MATCHES**

Goat cheese and beetroot salad; Natural Oysters

## **VINEYARD**

Grapes were sourced from the Langbrook Vineyard at Yarra Junction in the Upper Yarra Valley. The soils consist of weathered clay loam that are free draining. This vineyard was selected based on its consistent ability to provide a cool to cold growing season that is essential in the development of intense sparkling varietal characteristics along with strong acid structure.

## **GROWING SEASON**

After some good rain over winter, the soils were loaded with water. This rain helped lay the foundation for a great start to the growing season. October was the beginning of a long, consistently warm and dry summer; ideal grape growing conditions. Two good rain events in February provided excellent amounts of water for the vines and this freshened up the vineyard.

## **WINEMAKING**

The fruit for the Chardonnay and Pinot Noir was picked at 11 baumé with pronounced acid and fruit freshness. The fruit was whole bunch pressed and lightly settled overnight before racking to stainless tank for wild ferment with a small proportion of solids. The juice was fermented at 12 degrees C and lees stirred in tank for 3 months to provide mid-palate texture and layers of complexity. A secondary fermentation provided the bubbles and subtle autolysis character.

## **ANALYSIS**

Alcohol 12.0%, pH 3.11, TA 8.1 g/

## **PACKAGING**

750ml, 6 bottles per cases