GIPPSLAND

Bass River 1835 Vintage Brut 2021



Style: A classic expression of vineyard, vintage and maker a very well-balanced sparkling style delivers a complex but fresh plate. Crystal clear, medium straw with a fresh green/gold hue with a super-fine bead. This is composed and complex, the 3 years on lees producing an array of different notes, some related to fruit others to those extended lees ageing. The Chardonnay and Pinot Meunier blend shows delicious green apples, lime, grapefruit, light toast sourdough and pastry. The wine displays a fine bead that threads the acid line into a seductive mouth filling and long palate. A complex, refined wine that has depth of flavour, weight, texture and above all freshness.

Food: Severed fresh seafood.

<u>Vintage</u>: The Chardonnay and Pinot Meunier grapes were picked in early March 2021.

<u>Source:</u> Single vineyard - low yielding vines from the River Block. Soils comprise of fine sand loams over cemented coffee rock.

Grapes: 70% Chardonnay 30% Pinot Meunier.

<u>Vinification:</u> All grapes were hand-picked on 1-3 March 2021 with sugars at 10.5° - 11.0° Baume. Grapes were passively chilled overnight gently whole bunch pressed, raked off gross lees and fermented in old barriques. The wine then settled on fine lees for 12 months. The base wines were then blended, lightly bentonite fined. In January 2022 the wine was tiraged and stayed on bottle lees until September 2024 when it was disgorged and corked.

Ageing: This sparkling wine was developed using Methode Traditionelle. Secondary fermentation occurred in bottle and the wine remained on lees for over 30 months.

Awards
Silver Medal 2024 Gippsland Wine Show
Previous Awards
Gold Medal & Trophy – Vintage 2016, 2017, 2018
Silver Medal & Best in Class – Vintage 2015, 2019

Produced by Bass River - Gippsland

Bass River Vision: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

Winemakers: Frank Butera