



Est. 1969

2017 Sparkling Blanc de Noir

Region

Yarra Valley, Victoria, Australia.

Vines

100% Pinot Meunier planted in 1990. A dry grown block on ancient grey silty loam to the south of the Underhill block and ever so slightly higher in elevation.

Wine

The faintest blush of colour, red delicious apple aromas, the nose creamy and with a sea spray freshness. Reminiscent of freshly toasted waffles topped with ripe hulled strawberries. Creamy and textured with a bright, crisp apple refreshing finish.

Winemaking

Hand harvested and whole bunch pressed to minimise colour and phenolic extraction (the grape skin is red when ripe). The lightly clarified juice transferred to old oak barrels for fermentation. The base wine maturation in barrel lasted for 8 months before sending to tirage.

Tirage is the second fermentation; a liquid solution of yeast, wine and sugar is added to the base wine in order to create the secondary fermentation, this time in bottle.

This technique is known as the traditional method or bottle fermented method, it is here that the bubbles or bead is formed and trapped inside the bottle. We then left the bottles to rest for 5 years or 60 months, the wine sitting with its secondary yeast lees to impart texture, creaminess and a bread-like complexity.

Disgorgement is the final step of the process; it is the removal of this yeast lees deposit. The wine is finally ready to be enjoyed!

Cellaring

Once disgorged the wine is ready for drinking. Cellaring for more than 5 years isn't recommended once this process has taken place, we disgorge regularly to maintain the freshness and complexity in the wine.

Dosage: 2g/L | Alc: 12.5%