

FOUR SISTERS



Region: South Australia

Variety: 74% Chardonnay, 22% Pinot Noir, 4% Blanc de Noir

Alcohol: 11.5%

Best Enjoyed: 2014 - 2018

Vineyards

Vineyard sites are carefully selected to ensure that the fruit they produce has the appropriate flavour and style profiles for sparkling base wine, ie: shows fruit drive and generosity but retains the fineness and acidity important in producing quality sparkling wine.

Winemaking

Fruit is machined picked at night to ensure cooler temperatures and retain fruit aromatics. On arrival at the winery the fruit is gently crushed and pressed to minimise phenolics and maximise fruit flavour and delicacy. All wines undergo 100% malolactic fermentation and remain on lees until required for blending and stabilising. The final base wine components are then bottle fermented and spend a short period on tirage lees providing further yeast complexity in the final wine. Individual base wine components are then carefully selected for the final blend just prior to bottling.

Tasting Notes

Lifted delicate nose with fresh lemon zest from the Chardonnay and strawberries and cream from the Pinot Noir. The palate is fruit driven and fresh with added layers of cream and softness from malolactic fermentation and time on tirage lees.

Food Match

A beautiful partner to freshly shucked oysters, canapes or fresh strawberries.

GLAMOROUS. DESIRABLE. ENTRANCING... DEVINE!