

Proudly celebrating a Chinese Tasmanian collaboration to produce world class wines from the Coal River's ancient soils.

Planted in 2000 in the Coal River Valley in Southern Tasmania, Nocton Vineyard sits on ancient layered soils of Jurassic black cracking clays over limestone. In only 40 years, this area has become firmly established as one of Australia's prestige cool climate wine regions and Nocton, as one of the most significant vineyard sites in the valley, is proud to be a part of that tradition.

Nocton Vineyard NV Sparkling

Notes

Pinot Noir	50%
Chardonnay	50%

Method	Traditional
Disgorged	July 2016

Oak	Minimal
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Tasting Note

Pale gold with quite vigorous but fine bubbles, which is just what the doctor ordered. The nose is bright with aromas of fresh-baked muffins and blackcurrant...almost like kir royale without the need to add cassis. The palate is dry and firm with lemon pith, mandarin and chestnut which the bright acidity and bubbles take out to a strong, even finish.

Winemaking

Although a non-vintage, this is a wine intended to show class and complexity. 50/50 pinot noir/chardonnay – traditional method with over 2 years on lees. At disgorging, the blend is enriched with the addition of reserve material aged in old oak barrels for a minimum of 12 months.

Food

If anyone has found a better food/wine experience than Tassie bubbles with Tassie oysters then let me know.

