



SPARKLING NV

REGION – COAL RIVER VALLEY

VINEYARD – NOCTON VINEYARD

GRAPE VARIETALS – 60% CHARDONNAY, 40% PINOT NOIR



TASTING NOTE -

Colour:

Pale golden in colour with a persistent fine bead.

Nose:

Vibrant aromas of fresh brioche, ripe citrus and berries.

Palate:

The fine bead structure makes this creamy and full bodied with citrus, mandarin and nutty flavours, with rich layers of complexity from the bottle ferment. Tasmania's natural acidity gives this wine great structure and length.

Cellaring Potential:

With our minimum 2 years on yeast lees we have done all the cellaring this wine will ever need. Drink today, tomorrow and the next!

Ideal Food Matches:

Tasmanian Sparkling demands to be enjoyed with fresh oyster and/or local shell fish. The complexity of this wines means it will stand up to richer poultry dishes and lighter game.

Pretty darn good on its own or as the ultimate celebration opener!

WINEMAKING -

Like all non-vintage you are looking for the 3 'C' complexity, class and consistency, something this wine offers in spades!

A traditional chardonnay dominated blend made in the traditional bottle ferment method with a minimum 2 years on yeast lees.

At disgorging, the blend is enriched with the addition of reserve material aged in old oak barrels.

Current Base Picked: March 2016

Yield: 12t/ha

Disgorged: June 2018

Alcohol: 12%