



## SPARKLING PINOT CHARDONNAY

### *Varieties:*

A blend of 60% Pinot Noir and 40% Chardonnay.

### *Vintage:*

2011.

### *Appearance:*

Pale straw with a green tinge and lively mousse.

### *Aroma:*

Inviting oven-baked bread aromas.

### *Palate:*

Produced using the traditional method, it was aged on lees for 48 months, ensuring a complex palate of citrus, honey, strawberry and biscuit-like flavours.

### *Food pairing:*

Perfect as an aperitif, or with fresh seafood.

### *Cellaring:*

Enjoy now or until 2017.

### *Winemaking notes:*

This wine is made from the classic sparkling varieties, Pinot Noir and Chardonnay which were grown in Tumbarumba, a cool climate region in the foothills of the Snowy Mountains. The year 2011 was very cool in Tumbarumba, which maintained the natural grape acidity that is essential for fine sparkling wine. The grapes were handpicked then gently pressed to extract the delicate free-run juice. This was slowly fermented at low temperatures to protect the fruit characteristics, before careful blending and tirage bottling.

### *Specifications:*

Size: 750mL Alc/Vol: 11.5% Residual Sugar: 10g/L

*“Made using the traditional method, it spent four years on lees in bottle, leading to excellent complexity including brioche and honey notes.”*

*Andrew Drumm, Winemaker*