

THE FRUIT

The fruit for our Non Vintage Pinot Noir Chardonnay Methode Traditionelle is sourced from the Eden Valley and Adelaide Hills of South Australia. Much of the Eden Valley fruit is grown at our Summers vineyard, which is 150 metres higher in altitude and receives 250mm more rainfall than my vineyards in the Barossa Valley. These grapes, from the Eden Valley and Adelaide Hills, are delicately flavoured and exhibit a naturally high acidity that is required to make high quality sparkling wine in the tradition of Champagn.

THE WINEMAKING

The Chardonnay and Pinot Noir grapes are carefully hand picked into 200-kilogram crates to minimise maceration of grape bunches during transport. On delivery to the winery the crates are placed in refrigerated rooms to chill the fruit to 4C. These cold temperatures minimise the amount of colour extracted from the red skinned Pinot Noir grapes during pressing. The whole bunches are then loaded directly into the bag press and gently squeezed to produce a clear, fine juice fraction. The juice is then clarified and inoculated with native Champagne yeasts to ferment at cool temperatures. The percentage of Pinot Noir in the blend has gradually been increased to 80% to give greater depth of flavour and increased aromatics. The blend spends 24-27 months on tirage before disgorgement and liqueuring.

(Pinot Noir CHARDONNAY NV)

Tinged with copper hues this wine exhibits yeasty, biscuit like, hazelnut and brioche aromatics that combined with ripe strawberry and rose-petal notes to form a complex nose. The palate is rich and generous and shows flavours of bread dough, strawberry and oyster, is accented by a lean acid backbone from its cool climate fruit origins and a lingering creamy mouth feel due to extended time on lees. The bead is small and delicate and serves to heighten all of the flavours and textures of this wine. This sparkling wine is adaptable to all occasions and as such is just as enjoyable with food as it is on its own. The style that I aim for is one of elegance and finesse, balanced with flavour and, above all, drinkability. I believe I've achieved that with this wine.

