



**2021
SPARKLING
BLANC DE BLANCS**



VINTAGE

Vintage 2021 was a very good one, a goldilocks vintage where everything was just right. Crop levels were slightly above the long-term average, summer temperatures were moderate, and the grapes had a beautifully dry February to ripen. It was not however without its challenges with higher-than-average rainfall through Spring and into January keeping the vineyard teams on their toes. The resultant wines are well balanced, with moderate alcohol, zippy acid, and high levels of deliciousness.

VINEYARD

Bernard 95 clone Chardonnay from a single vineyard in St Andrews in the Nillumbik sub region of the Yarra Valley. Machine harvested in the cool of the morning.

WINEMAKING

Direct pressed to reduce phenolic pick up. Settled overnight before being racked to a stainless steel tank for a cool fermentation. Once sugar dry, the wine had extended time on fine lees before secondary fermentation. A light dosage of sugar at bottling brings balance to the wine while still appearing relatively dry.

TASTING

Pale lemon. Persistent, fine bead. Lemon curd, brioche and freshly sliced green apple; on the palate - quince and lightly poached pears with a lovely line of citrus, leading to a cleansing and refreshing finish.

ANALYSIS

Alcohol 13%
pH 3.25
Acid 6.8g/L
Sugar 11g/L

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