



BLANC DE BLANCS 2021

A sparkling from 100% Yarra Valley chardonnay fruit, this one is a wee bit wow. Intense lemon-curd, brioche and fresh green apple. Generous and creamy, our Blanc de Blancs just feels decadent; perfect for those times that a wee bit of fancy is in order

VINTAGE & WINEMAKING

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. However, the vintage was not without challenge, the higher-than average rainfall through Spring and January kept the vineyard teams on their toes. But the resulting wines

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.

NOTES

Lemon curd, brioche, poached pear & quince.

SPECS

Alcohol 13% | PH 3.25
Acid 6.8g/L | Sugar 11g/L

PAIRING

Grilled scallops & snapper fillets or superb on it's own.

FUN FACT

This Blanc de Blancs is sourced from a single vineyard in St Andrews, the Nillumbik sub region of the Yarra Valley. Not only single vineyard but single clone: bernard 95.

Lemon curd - Single Clone - Vegan Friendly