



NV BLANC DE BLANCS

Sparkling wine is often pitched as a celebration wine, but we see no need to restrict its consumption purely to celebratory occasions. Some of our favourite times to drink bubbles are not noteworthy occasions at all, simply moments worthy of a delicious, refreshing drink!

The Adelaide Hills is renowned for high quality cool-climate Chardonnay, so there was no question as to where we would look for our first Blanc de Blancs. Careful fruit selection and attentive winemaking give a fresh-fruited wine with some nutty complexity and interest from lees contact.

This is an elegant wine with 'Granny Smith' apple acidity and almond biscotti flavours combining into a delicious drink to enjoy with friends. Serve chilled - around 8° to 10°C.

VINEYARD

Adelaide Hills (Lobethal and Kuitpo)
South Australia

HARVEST DATES

March 2020 - 2025

WINEMAKING TECHNIQUES

Oxidative pressing before fermentation with ambient yeasts on full juice solids in tank and seasoned French oak puncheons. Spontaneous malolactic fermentation in oak, regular lees stirring to build texture before blending vineyards and vintages

OAK MATURATION

Matured in a combination of seasoned French oak barrels and tank to allow maturity with freshness

WINE ANALYSIS

Alcohol: 12.0% alc/vol
Titratable acidity: 7.3g/L
pH: 3.16

BAUMÉ AT HARVEST

10.8 - 11.5

VARIETIES

Chardonnay

CELLARING POTENTIAL

Drinking well now!

SUGGESTED FOOD PAIRING

Double Brie

- Top Silver - Royal Adelaide Wine Show 2024
- Silver - Perth Royal Wine Awards 2024
- Silver - International Cool Climate Wine Show 2023
- Silver - Adelaide Hills Wine Show 2022
- 94 Points James Halliday Wine Companion 2024 Edition
- 95 Points Wine Showcase Magazine 2022

