
2006 Sparkling Brut

The Grape

Worldwide, Chardonnay and Pinot Noir are considered two of the most important varieties for producing first class sparkling wines – and both varieties are part of this blend.

The Chardonnay offers lightness and lift while Pinot Noir helps with creaminess, flavour and body. Carefully selected from our own vineyards this cuvee is 65% Chardonnay and 35% Pinot Noir.

The Vintage

Both varieties were harvested early, on February 1st, so as to keep the style light and austere. The grapes were harvested in the cool of the night and immediately transferred to the winery.

The Winemaking

The freshly harvested grapes were very gently crushed and lightly pressed to yield the soft free-run juice.

Following cold settling, racking and fermentation both wines were blended and aged on lees for 8 months to increase their flavour and complexity. With a secondary yeast fermentation the blend displays a fine bead and attractive mousse with elegant light yeast/fruit aromas and a soft creamy palate.

Analysis: Alcohol: 11.5%
Acid: 6.5 g/L
pH: 3.13
Sweetness: Dry

The Food

An aperitif style with austere characters blending beautifully with a wide variety of hors d'ouvres – try with fresh natural oysters or smoked salmon.

The Cellar

A wine not for long term cellaring – ideal at 1-2 years of age.

Enjoy our Harvest

