



Margaret River Western Australia

2002 Sparkling Chardonnay

Alc/vol: 13% pH: 3.25 TA: 9.15gm/L

Residual Sugar: Extra Brut

Winemaking:

Fruit was carefully hand picked from our three chardonnay clones and whole bunch pressed using the methode Champenoise style to carefully extract the best of the delicate juice. Fermentation proceeded in oak barrels followed by maturation on yeast lees for an extended period. Secondary fermentation took place in the bottle using the traditional method with 36 months bottle lees contact.

Tasting Note:

A traditional blanc de blanc style sparkling chardonnay showing extended bottle fermentation characters of honeyed lemon, crispbread, lightly roasted cashew and delicate creaminess on the palate. A fine example of the style.

Food:

A perfect Aperitif, and for every occasion worthy of celebration.

Awards:

★★★

Winestate Magazine, Mar/Apr 2006 – Equal 1st
(South Western Australia Regional Tasting)

Bronze Medal

2005 Margaret River Wine Show, WA

3rd Top Score

2005 Sheraton Wine Awards (Sparkling Wines)

