



Margaret River Western Australia

2003 Sparkling Chardonnay

Alc/vol: 13% pH: 3.15 TA: 10 gm/L

Residual Sugar: Extra Brut

Vinification:

Selected chardonnay grapes were hand picked from three clones by the family and trained artisans. These perfect clusters were whole bunch pressed in our state of the art wine press using a special Champagne style process 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 Notes:

This is an elegant blanc de blanc style showing extended barrel and bottle maturation characters.

Food:

Suitable as an aperitif and as an accompaniment to many foods. A wine to lift the spirits.

