



Est. 1969

## **2016 Sparkling Blanc de Noir**

### **Region**

Yarra Valley, Victoria, Australia.

### **Vines**

100% Pinot meunier planted in 1990. A dry grown block on ancient grey silty loam to the south of the Underhill block and ever so slightly higher in elevation.

### **Wine**

Buttery toast topped with red delicious apple, the nose creamy and bright. Imagine fresh waffles topped with freshly hulled strawberries. Creamy and textured with a bright refreshing finish.

### **Winemaking**

Hand harvested and whole bunch pressed to minimise colour and phenolic extraction (the grape skin is red when ripe). The lightly clarified juice transferred to old oak barrels for fermentation. The base wine maturation in barrel lasts for 12 months before tirage.

Tirage is the second fermentation; a liquid solution of yeast, wine and sugar is added to the base wine in order to create the secondary fermentation in bottle. Also known as the traditional method, it is here that the bubbles are formed and trapped inside the bottle. We then left the bottles rest for 36 months, the wine sitting with its secondary yeast lees to impart texture and creaminess.

Disgorgement is the final step of the process; it is the removal of the yeast lees once they have done their job. Then the wine is ready to be enjoyed!

### **Cellaring**

Once disgorged the wine is ready for drinking. Cellaring for more than 5 years isn't recommended once this process has taken place.

12.5% ALC