



BETTER HALF

NV CHARDONNAY PINOT NOIR YARRA VALLEY

tasting note

The NV Chardonnay Pinot Noir has intense and complex aromas with great depth of character. Bursting with white floral and grapefruit notes coupled with spice and creamy nougat. The wine is elegant and complex with a long, fine bead extending on the palate. A polished and balanced finish with excellent persistence.

food matches

Goat cheese and beetroot salad; Natural Oysters.

vineyard

Grapes were sourced from the Langbrook Vineyard at Yarra Junction in the Upper Yarra Valley. The soils consist of weathered clay loam that are free draining. This vineyard was selected based on its consistent ability to provide a cool to cold growing season that is essential in the development of intense sparkling varietal characteristics along with strong acid structure.

growing season

After a cool spring and summer and a nervous January and February we saw an amazing early Autumn spread through the Yarra Valley. A stand out growing season.

winemaking

The principle behind blending of our NV Chardonnay Pinot Noir is that we finish with a more complete and balanced wine. It displays many facets, greater complexity and additional nuances of aromas and flavours. The starting point for our sparkling wine is the 2017 vintage of Chardonnay and Pinot Noir. This was picked at 10.5 baumé to contribute acid backbone and fruit freshness. The fruit was whole bunch pressed and lightly settled overnight before racking to stainless tank for wild ferment with a small proportion of solids. The juice was fermented at 12 degrees C and lees stirred in tank for 3 months to provide midpalate texture and layers of complexity. The 2017 base wine was then blended with 3 previous vintages to provide complexity and balance. A secondary fermentation provided the fine bubbles and subtle autolysis character. The wine then received a small addition of expedition liquor to provide the final touch.

analysis

Alcohol 12.5%v/v, pH 2.84, TA 7.51 g/L

packaging

750mL, 12 bottles per case