



TASTING NOTES

- COLOUR** Yellow straw, excellent persistent fine beads.
- NOSE** Rich leavened dough, biscuity apple crumble with a delicate orange zest spice.
- PALATE** Extremely fine and well balanced; freshness is the key here. Lemon curd and spice with a yeasty richness overlays fresh citrus and pear. The mid palate has a creamy centre which wraps around a fine-boned and zesty acidity giving a refreshing yet moreish finish. By disgorging right before the wine is to be consumed, the freshness of the aged sparkling wine is maintained.
- CELLAR** Drink now.

WINEMAKING

- Alc.: 13% mlf: 0%
 Tirage date: July 2005 Time on lees: 10 years
 Yeast type: DV10
 Reserve wine: 15% kept in 5,500 litre foudre
 Pressing: Whole bunch pressing using only the cuvée
 Liquoring: 4g/L with fresh, current vintage chardonnay base wine.

VITICULTURE

- Variety:** 39% Chardonnay 61% Pinot Noir
Region: Yarra Valley
Date of harvest: Mid March 2005
Vine age: 10-20 years
Yield: 2.5 tonnes / hectare
Method: Handpicked