



CUVÉE 2017



TASTING NOTES

APPEARANCE

Pale straw tones, with a refined mousse and lasting bead.

NOSE

Fresh and fragrant notes of white linen, a hint of lemon zest.

PALATE

The palate is finely constructed, with a nice interplay of acid, sweetness and nuanced flavours that echo the nose, finishing crisp and clean.

CONSUMPTION NOTES

DRINK BY

2022

BLEND

78% Pinot Noir, 22% Chardonnay

ANALYSIS

12.8% Alcohol, 9.0 g/L Total Acidity, 3.15 pH, 5.0 g/L Residual Sugar

WINEMAKING NOTES

VINEYARD

Sitting on the ocean floor some 20,000 years ago, only to be reclaimed as land by millennia of volcanic activity, Geelong's Moorabool Valley sub-region is made up of a tough limestone and basalt base, which forms this sub-region's unique terroir; providing ideal free-draining soil for our grapevines.

Moorabool Valley's cool climate is largely continental by nature but still moderated to some extent by its proximity to the ocean, providing perfect conditions to grow world-class wines. All vines are planted north-south, trained vertically, and canopies are managed to provide sufficient light and air into the fruit zone, maximising quality and vine health. Judicious irrigation is applied during the growing season to maintain healthy vine growth to assist even ripening, which is the key to quality fruit.

SEASON

The growing season of 2016/17 was subject to wild weather fluctuations, yet the Moorabool Valley held steadfast throughout. A generally warm summer and autumn, interspersed with a few above-average rainfall events, ensured happy, healthy vines with minimal disease pressure due to the windy, well-drained nature of the Moorabool Valley. The chardonnay and pinot noir were both harvested both on 23 February 2017 and blended together for the impressive sparkling wine numbers; 20.7 brix, 11.5 g/L TA, 3.16 pH.

VINIFICATION

After handpicking, fruit was loaded as whole bunches into the press and gently squeezed to yield 600 L/tonne. The juice was racked to aged oak puncheons for fermentation and then left for 22 weeks. It was then racked to tank, stabilised and filtered before tirage bottling in September for the second ferment. The bottles were stored at 15°C to enhance the mousse and bubble size. After 22 months 'sur lie' the bottles were riddled and disgorged in July 2019 with a very light addition of liquor.



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