

# 2016 BLANC DE BLANCS

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Made in the traditional method, this is a serious 'grower style' sparkling wine from our coolest sections and specialist clones of Margaret River Chardonnay. Terroir is at the forefront of this single vintage Blanc de Blancs ('white from white'), with the wine reflecting our distinct Chardonnay sections and winemaking style.

## TASTING NOTES

**APPEARANCE** Very pale with a lemon tinge.

**NOSE** The most complex and exciting Blanc de Blancs perfume yet. A very delicate nose that opens and evolves with time in the glass. Subtle leesy/doughy Chardonnay characteristics mingle with notes of preserved lemon, mandarin, yellow rose, beeswax, almond meal and light traces of seawater.

**PALATE** A creamy mousse lands fluffy and soft with fine, fresh acid and beautiful length. The palate is dry and round, with complex tightly woven chardonnay cues.

## WINEMAKER COMMENTS

From selected clones and the coolest sites we derive high acid, low Baume and delicate fruit, which are then gently oxidised before primary fermentation, creating a neutral base for the delicate and balanced Blanc de Blancs style. Fruit was hand harvested and whole bunch pressed, with the first cut of the finest juice separated for this wine. Partial wild fermentation in old oak combined with a portion of polished tank ferment provides artisanal depth. Following tirage to bottle, 18 months of lees aging provided greater complexity and subtle doughy notes.

## VINTAGE DESCRIPTION

Dry warm spring conditions at the end of 2015 helped establish a healthy fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. The first two weeks of February (our final weeks of ripening) brought colder nights than we're used to at that time of the year. These cold nights assisted in retention of acidity, while berries ripened otherwise normally in sugar and flavour. White varieties were harvested throughout February with elegant flavours and bright natural acidity.

**VARIETIES** 100% Chardonnay

**HARVESTED** February 2016

**OAK** French Oak Barrique & Stainless Steel Tank. 100% 4 year old French Oak. 5 months in Oak before blending, 1 month as blend before Tirage.

**TA** 7.9 **PH** 3.11

**RESIDUAL SUGAR** 6g/L

**ALCOHOL** 12.5%

**BOTTLED** Late August 2016 for Tirage. Late February 2018 for first Disgorge.

**CELLARING** Now until 2020