

2017 BLANC DE BLANCS



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 Pale straw.

NOSE Immediately opens with a light cheddar cheese perfume which morphs into beautiful, complex notes of peach skin, sea spray, nori, champignon and delicate spice aromas that hint at sandalwood incense.

PALATE A fine bead bursting with subtle hints of peach skin and oyster shell, opening into a salty, steely freshness and long dry finish with delicate savoury tones. A very tight Margaret River Chardonnay with the lightness and freshness of a fine sparkling.

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. 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

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 100% Chardonnay

HARVESTED

Late Feb to early March 2017

PRESSING Whole bunch

FERMENTATION

100% EC1118 inoculated yeast

Barrel fermented

FERMENTATION VESSEL

French Oak Barrique

MATURATION

French Oak Barrique

100% 1-4 yr old

4 months in oak before blending

1 month as blend before Tirage

BOTTLED/TIRAGE

Mid-August 2017 for Tirage.

Tirage is the bottling of the base wine with additional sugar and yeast for secondary fermentation.

DISGORGED

Mid-February 2019 for first Disgorge.

Disgorging is the removal of yeast

lees deposit from each individual

bottle and topping with dosage

(dosage includes some sugar to

balance the wine - 6g/L in 2017). **TA**

7.4g/L **PH** 3.12

RESIDUAL SUGAR 6.5g/L **ALCOHOL**

12.5%

VEGAN Yes

CELLARING Now until 2021