



2018

Sparkling
Blanc de Blanc

Winemakers Collection

EXCLUSIVE
RELEASE

Mudgee, New South Wales

Hand selected Sourced from single vineyards, a small batch, hand crafted wine that delivers true varietal character and the purity of its place.

Cultivation

Region:	Mudgee
Vineyard:	Craigmoor
Average	Vine Age: 55
Pruning:	Hand Pruned
Geology:	Red Quartz Soils

Vinification

Varietal:	100% Chardonnay (Blanc de Blanc)
Winemaking:	Chardonnay fruit hand picked on 24th Jan 2018, gently whole bunch pressed, juice cold settled & then lightly clarified Primary ferment: Inoculated & temperature adjusted for a cool controlled fermentation rate; post ferment, base wine remained on full yeast lees with some light stirring for 6 months, no malolactic Secondary ferment: Bottled for secondary "method traditionnelle" bottle fermentation in December 2018; aged in bottle on lees for full 24 months. Disgorged December 2020 with low dosage (4g/L)
Yeasts:	Sparkling Yeast PDM
Oak:	Nil
Tasting Note:	Aromas of honeysuckle & citrus fruits. The 24 months on lees during secondary fermentation contribute more complex yeast derived nuances, a hint of nougat & toasted brioche.

Statistics

Alcohol:	12.5%
Ph:	3.2
Total Acidity:	8.0
Residual Sugar:	4
Cellaring:	5 - 10 years
Production:	Approx. 1,100 Litres

