



2011 Chardonnay Pinot Noir

The cool 2011 vintage conditions meant that both flavor and sugar ripeness occurred at a steady rate. These conditions gave rise to some outstanding parcels of fruit for sparkling wines, but the weather conditions that followed the harvest of our sparkling provided some headaches with other varieties. The parcels of Chardonnay handpicked from our Estate vineyard and the Pinot Noir harvested from another outstanding vineyard site were exposed to the traditional techniques of whole bunch pressing, bottle fermentation and maturation on yeast lees to allow the creation of an elegant wine with purity of fruit, subtle savoury complexity and finesse.

Viticulture

100% Adelaide Hills, South Australia
Cool Climate vineyards
Individual parcel selection

Vinification

The Pinot Noir parcel was harvested on the 18th of March and the Chardonnay components came in over three days on the 28th, 29th and 30th, quite late but in keeping with the season. The Pinot Noir was picked relatively ripe at 11.2 °Baume whilst the classic Chardonnay clones ('76 and '96) were 9.9, 10.2 and 10.4°Baume at harvest respectively. All parcels were hand-harvested into 400kg bins and chilled in the cool room prior to whole bunch pressing, and only the high quality free run portion was retained. The fermentations were run cool with strict temperature control enabling the retention of the pristine fruit characters. A small portion of the Pinot Noir was also fermented in barrel to give further texture. The final wine was a blend of these separate parcels, generating layers of complexity and depth of flavour. After completing primary and malolactic fermentation the wine was stabilised and filtered prior to being bottled.

Maturation/Bottling

Once secondary fermentation was completed in bottle the wine was left to rest 'on triage' for a further 24 months allowing the development of subtle yeast autolysis characters. This traditional method of production, Methode Traditionelle, and the subsequent maturation on yeast lees prior to disgorging allows greater complexity and finesse.

Cellaring

This fine Sparkling wine will drink beautifully whilst young yet has the capacity to develop further complexity when cellared.

Technical Details.

11.5 % alc
TA 6.10
pH 3.32
R.S. 6.9 g/L

