



Wicks
E S T A T E

www.wicksestate.com.au

2013 Chardonnay Pinot Noir

ADELAIDE HILLS

VINEYARD

The 2013 vintage was excellent, with a great balance between weather, crop level and fruit flavour. The fruit bunches consisted of loosely packed, tiny berries and given the warming mid-summer conditions that followed the result was beautifully concentrated fruit flavours. These conditions gave rise to some outstanding parcels of fruit for sparkling wines. 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.

WINEMAKING

All parcels were hand-harvested into 400kg bins and chilled in the cool room prior to whole bunch pressing, with only the high quality free run portion 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.

Once secondary fermentation was completed in bottle the wine was left to rest 'on triage' for a minimum of 36 months allowing the development of subtle yeast autolysis characters. Each bottle was then hand riddled with meticulous care prior to disgorgement. This traditional method of production, Methode Traditionelle, and the subsequent maturation on yeast lees prior to disgorging allows greater complexity and finesse.

TASTING NOTES

COLOUR	Bright pale straw.
AROMA	Lifted buttery and toasty French oak, with a subtle hint of fresh cut apple and melon.
FLAVOUR	Notes of brioche and white peach with hints of fresh cut apple, finishing clean and fresh on the palate.
CELLAR POTENTIAL	This stylish and sophisticated Sparkling wine will drink beautifully whilst freshly disgorged, yet careful cellaring will promote complexity and rich toasty layers that can be enjoyed in the future.

HAVE IT WITH ...

Spicy garlic prawn pasta

