

WICKS

ESTATE

2018 CHARDONNAY PINOT NOIR

ADELAIDE HILLS



VINEYARD

Fashioned with vibrant fruit and sparkling purity, this early release style vintaged sparkling is based upon the most famous sparkling wine varieties of Chardonnay and Pinot Noir. Blended from two clones of Chardonnay and two clones of Pinot Noir, these carefully selected parcels from our Estate vineyards were meticulously nurtured through the winemaking process in order to retain their pristine fruit flavours and delicate aromatic nuances. A layering of complexity achieved through the secondary fermentation provides a delightful distraction from the crisp apple chardonnay derived characters and the gentle strawberry notes from the Pinot Noir all tied together by the fine, refreshing natural acidity.

WINEMAKING

The Pinot Noir blocks were harvested on the 1st of March, with the clonal composition being 75% D5V12 and 25% D4V2. These clones are targeted specifically for their lifted aromatic nature and good acid parameters. The Chardonnay was harvested on the 3rd, and is a blend of the Dijon clones '76 and '96, with the former forming the greater portion. These batches were pressed and clarified separately until the final blend composition of 75%/25% Chardonnay / Pinot Noir was settled upon. Primary fermentation was initiated with a traditional sparkling yeast of French origin, along with malolactic fermentation which aids in complexity.

TASTING NOTES

COLOUR	Bright Pale Straw
AROMA	Lifted fresh green apple and white stone fruits
FLAVOUR	Notes of apple and white peach with a clean fresh finish on the palate.
TECHNICAL DATA	Alcohol vol: 12.0% Total Acidity: 7.4 g/L pH: 3.24 Residual Sugar: 6.5 g/L
CELLAR POTENTIAL	This fine Sparkling wine will drink beautifully when young, however it has the capacity to develop further complexity if cellared 5+ years.

HAVE IT WITH ...

Canapes and Entrée's

