

Bream Creek Vineyard is one of the pioneers of the modern Tasmanian wine industry. Our 7.5ha vineyard at Marion Bay in the south-east of Tasmania was originally planted in 1974, making it one of the oldest commercial vineyards on the island. Fred Peacock purchased the vineyard in 1990 and expanded the Pinot Noir and Chardonnay plantings, as well as introducing Sauvignon Blanc. Fred also planted what was arguably the first commercial planting of the rare German grape variety Schönburger in the southern hemisphere. Since 1990 our premium cool climate wine has been rewarded with 61 trophies and more than 1,150 show medals.

## 2021 Bream Creek Cuvée Traditionelle (sparkling)



## **Tasting Note**

Vintage 2021 was a fairly cool vintage with a single major rain event. With the vines being unstressed by heat, they surprised us with their ripening power to produce some excellent parcels of grapes - a great advantage of cool climate viticulture!

Produced in the traditional Champenoise method from Chardonnay (63%) and Pinot Noir (37%) and aged for an extended period on lees prior to release. There is a rich and complex nose with white and yellow stone fruit, red apple and a touch of shortbread. The palate is beautifully balanced with similar fruit characters supported by subtle hints of brioche. With a dry finish this limited release wine is perfect as an aperitif while also having the body and complexity to suit dishes such as Tasmanian lobster in a rich butter sauce. Disgorged in October 2024, it will gain further richness over the next 5 years.

## **Awards and Reviews**

\* Just released \*

Alc/Vol 12.5%