



2022 Vintage Sparkling

Tech details

Alcohol: 12.5%

Residual Sugar: 7.5g/L

Yield: 8t/ha

Harvest date: April 2022

Tirage date: October 2022

Disgorge Date: July 2024

Winemaking

50% Pinot Noir and 50% Chardonnay; the fruit was hand-picked, whole bunch pressed in our inert gas press. The juice was pressed to tank for settling with minimal sulphur. Barrel fermented and aged in old oak.

The base wine was lees stirred fortnightly from post ferment to bottling, picking up yeast autolysis characters. The base wine completed malolactic fermentation prior to tirage in the Spring. Aged for 3 years on lees, the finished wine was disgorged and allowed several months on cork prior to release.

Viticulture

The Upper Derwent Valley's true cool climate viticulture provides a direct comparison to the vineyards of Champagne. Grown within a shaded canopy to maintain the pristine early harvest clarity of sparkling wine.

Tasting notes

This is a wine of superior complexity. The minimal handling of the base wine delivers a creamy mousse.

Aroma: Nougat, brioche, sea spray

Palate: Cut apple, fine bead, creamy, toasty and fresh finish

Cellaring Potential

0-5 years

