



MANDALA
— FINE WINES OF AUSTRALIA —

2023 Mandala Blanc de Blancs Sparkling



Tasting notes | Enticing aromas of fresh lime, red grapefruit, and white flowers mingle with subtle nuances of freshly shucked oysters and peanut husk, while hints of brioche and delicate honeysuckle add depth. On the palate, bright citrus and saline acidity deliver a lively, focused texture, balanced by the richness of Chardonnay fruit in the midsection. The wine finishes with a long, persistent blend of lemon, lime, spice, and buttery pastry, leaving a lasting impression.

Grapes | 100% Chardonnay handpicked from Mandala's Dixon's Creek vineyard

Winemaking | The hand-picked Chardonnay is whole bunch pressed directly into tank for fermentation. Once fermentation is complete, the base wine is transferred into barrels for three months of maturation. Afterward, the wine is tiraged and aged on lees for 12 months before being disgorged and bottled with a dosage of 6 grams per litre.

10.5% Alc/Vol

Ageing | Ready now, and will drink well in 2 - 5 years

Eating | Freshly shucked oysters