

'M by Mandala' NV Yarra Valley Sparkling



Tasting note I Green apple and layered citrus aromatics, lemon zest and lime cordial. Ripe stone-fruit and a creamy mid-palate are perfectly balanced by a long finish of crisp acidity and a fine bead. 12.5% alc vol.

Grapes I 70% Chardonnay and 30% Pinot Noir handpicked across the Mandala vineyards

Winemaking I This classic blend of Chardonnay and Pinot Noir adds attractive lemon zest and sherbet characters, and spice and weight respectively. Made in true non-vintage style, allowing a complex and consistent blend. The wine is finished with a small dosage for subtle sweetness and softness.

Ageing I Ready to drink, age for up to five years

Eating I Range of antipasti; cured meats, olives and cheeses