



SPARKLING WHITE NV

THE GRAPES

Using cool climate fruit from Tumbarumba and the King Valley, this bubbly features the traditional varieties of Pinot Noir, Chardonnay and Pinot Meunier. Fermented in the bottle and left on tirage lees for 4 years to add texture and complexity to the palate. After disgorging the spent yeast, a little reserve Chardonnay is added to achieve the perfect balance in our new Sparkling White.

*This new Sparkling White utilises the best Champagne varieties and traditional methods to create a fresh aperitif style and bring a sense of light hearted fun to our Cellar Door.
- Julie Campbell*

TASTING NOTES

Colour	Golden straw
Bouquet	Granny Smith apples with a citrus fruit lift.
Palate	This vibrant wine opens with a fine creamy mousse of bubbles, highlighting the apple and pear fruit characters followed by a complex mid palate of stonefruit, lemon sherbet with a crisp dry finish.
Serving Suggestions	Crisp yet complex in style our new Sparkling White has been made with food and fun in mind. Enjoy now with friends as a party starter, served well chilled on its own as the perfect aperitif.
Cellaring	Enjoy now.
Date tasted	August 2023.



PRODUCTION

Alc.	12.5%
T.A.	6.3g/L
pH	3.25
RS	3.0 g/L

Each block was harvested and fermented separately in March 2019, before assembling the base blend. Tiraged under crown seal and re-fermented in this bottle to retain the fresh lively fruit aromas and balanced flavours with a lively effervescence. Disgorged after 4 years on lees in bottle to add complexity to the palate, the final balance is achieved with fresh Campbells Chardonnay in the dosage liqueur.