



SPARKLING WHITE NV

THE GRAPES

Using early harvested Chardonnay grapes grown in our Silverburn VSP vineyard from loamy clay soils giving great depth of flavour to the resulting wine.

This new Sparkling White uses our best Chardonnay base wine with Charmat fermentation to create a fresh aperitif style and bring a sense of light hearted fun to our Cellar Door.
- Julie Campbell

TASTING NOTES

Colour	Brilliant, Pale straw with a fine bead.
Bouquet	Lifted orchard fruits of Nashi pear, Granny Smith apples and white nectarine.
Palate	A beautifully balanced palate of sweet Meyer lemon, crisp apples and more complex notes of almond nuttiness and a creamy sherbet mousse.
Serving Suggestions	Made in a crisp and refreshing style our new Sparkling White has been made with food and fun in mind. Enjoy served well chilled on its own as the perfect aperitif, with Sydney rock oysters and a dill and verjuice dressing or a chicken waldorf salad.
Cellaring	Enjoy now.
Date tasted	August 2024



PRODUCTION

Alc.	12.8 %
T.A.	6.7 g/L
pH	3.15
RS	2.8 g/L

Fermented cold to maintain freshness of flavour, the base wine underwent MLF and extended lees contact to build complexity, palate weight and smoothness. The base wine was then re-fermented in Charmat tanks before being enriched with a reserve Chardonnay, to strike the perfect balance in our new Sparkling White.