

Derwent
E S T A T E W I N E S



2020 Vintage Sparkling

Tech details

Alcohol: 12.5%

Residual Sugar: 9.25g/L

TA:

pH:

Yield: 7t/ha

Harvest date: February 2020

Tirage date: November 2020

Disgorge Date: December 2023

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 early on. The base wine completed malolactic fermentation prior to tirage in the Spring with no finning's added. Aged for 3 years on lees, the finished wine was disgorged and allowed several months on cork prior to release.

Viticulture

Southern Tasmania'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

The relatively high percentage of Pinot Noir presents bottle age characters early delivering 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

