

# SILVERSTREAM



SINGLE VINEYARD  
DENMARK WESTERN AUSTRALIA

## SINGLE VINEYARD

### 2011 PINOT CHARDONNAY CUVEE

#### WINEMAKING

Hand-picked fruit from the number 1 and 5 Chardonnay clone and the best of the Estate Pinot Noir then whole bunch pressed to retain the elegant free run juice. The juice was fermented slowly and at low temperatures in stainless steel tanks to preserve and enhance the regional cool-climate minerality. The base wine was put through a secondary fermentation using the traditional method. The wine spent nine years on yeast lees before being disgorged in 2020. The time on lees allows the wine to build up complexity and structure on the palate. Produced from 53% Pinot Noir and 47% Chardonnay to create the best sparkling that Silverstream can produce - "Cuvee".

#### TECHNICAL ANALYSIS

TA - 9.5

pH - 3.05

Alc/Vol - 12.3%

#### TASTING NOTE

Aromas of light red berries, cashew nut, vegemite and brioche.

A dry style, fresh acidity with a fine creamy mousse. The ripe fruit flavours of white stonefruit and shortbread enriched with yeast autolysis and brioche. A Methode Traditionelle that is very complex, balanced and has a long and enduring finish.

#### AWARDS/REVIEWS

Not shown to date

