

SILVERSTREAM



SINGLE VINEYARD
DENMARK WESTERN AUSTRALIA



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2014 SPARKLING BLANC DE BLANCS

WINEMAKING

Hand-picked fruit from the number 1 and 5 Chardonnay clone and 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 seven years on yeast lees before being disgorged in 2021. The time on lees allows the wine to build up complexity and structure on the palate. Produced from 100% Chardonnay to create a Methode Traditionelle Blanc de Blancs style.

TECHNICAL ANALYSIS

TA - 10.8
pH - 3.0
Alc/Vol - 12.5%

TASTING NOTE

Aromas of citrus, verbena and brioche.

A dry style with a fine creamy mousse that captures fresh flavours of citrus, white stonefruit and shortbread enriched with lemon curd and brioche. A complex wine rich and full of flavour that is balanced by a refreshing, fine acidity.

AWARDS/REVIEWS

Not shown to date

