

# 2023 BLANC DE BLANCS



## TASTING NOTES

**Nose:** Bright and fresh aroma, with characters of lemon zest, grapefruit pith, jasmine and strawberry florals, with baked bread underscoring the nose with added complexity.

**Palate:** Very fine mousse, which leads into a fresh and poised palate. Lemon zest, mineral and rose petal florals dance along the palate.

**Pairing:** Rock oysters with ginger and shallot dressing.

## TECHNICAL NOTES

**Vineyard:** Sourced from 2 vineyards - the first is grown on the high slopes of Ferguson Valley on eastern facing slopes to retain the natural acidity and delicacy of the Chardonnay grape. The second vineyard is established in the southern cooler sub region of Margaret - Karridale.

**Winery:** 100% Chardonnay. The fruit was picked in the cool of the night to retain freshness and delicacy. Processed immediately only the the most delicate juice was captured for this wine. Primary ferment occurred in used French oak Barriques. Then left on lees to encourage texture and complexity. Blended, before secondary ferment encouraged and bottled.

**Fermentation:** 100% Barrel fermented used french oak barriques. Primary ferment occurred in used French oak Barriques. Then left on lees to encourage texture and complexity. Blended, before secondary ferment encouraged and bottled.

ABV (%): 12.5  
Acidity (g/L): 7.91  
Sugar (g/L): 5.9

**Cellaring:** Drink now or cellar 5+ years.

