



2025

BLANC DE BLANCS

Tasting Notes

Nose: Complex nose featuring red apple skin, lemon blossoms, and an inviting brioche aroma.

Palate: A beautiful soft fine creamy mousse, balanced delicately with the fine juicy white jellybean like acidity. Flavours of lemon, lime and oyster shell flow into the creamy textural long finish, making a sparkling that is fresh with some complexity and a satiating quality leaving you wanting for more.

Pairing: Sashimi salmon and oysters or a nice rich creamy cheese such as Buche d’Affinois.

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 fermentation in seasoned French oak barriques.



Alcohol: 12.0%

Total Acidity: 8.11g/L

Residual Sugar: 8.99g/L

Cellaring: 5 years +