



2024

BLANC DE BLANCS



Tasting Notes

Nose: Good complexity showing some yeasty / brioche characters, pink musk, jasmine with just a hint of poached pear underscoring the nose.

Palate: Very fine mousse, nice and tight front palate which leads into some spiciness from the influence of the barrel ferment. Custard apple and lemon curd with a subtle saline character drive this long palate.

Pairing: A simple green leafy salad with light vinaigrette or a bowl of slightly warmed green sicilian olives.

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% used French oak barriques

Alcohol: 12.0%

Total Acidity: 7.5g/L

Residual Sugar: 8.5g/L

Cellaring: 5 years +