

HESKETH

NV CUVÉE
BRUT

BOTTLE FERMENTED

Madeline Alice

The Hesketh family has always followed the path less travelled by. This ethos leads us to create a selection of vineyard specific wines, ranging from classic Australian regional/varietal combinations, through to cutting edge varietals to surprise and delight. Each wine is made in a house style which reflects the family's passion for wine, understanding of wine quality and over ninety years combined experience, both working with wine and imbibing the fruits of our labour.

Winemaking Notes

Graceful and refined, Madeline Alice NV Brut is made from the classic sparkling varieties (Chardonnay & Pinot Noir), in the benchmark dry (Brut) style. This Non-Vintage release is bottle fermented employing traditional methods, then aged on lees for added complexity before disgorging and dosage. The result is a complex and elegant style of sparkling wine.

Tasting Notes

Vintage: NV

Varieties: 72% Chardonnay, 28% Pinot Noir

Aroma: Lifted delicate nose with fresh lemon zest from the Chardonnay and strawberries and cream from the Pinot Noir.

Palate The palate is fruit driven and fresh, with added layers of cream and softness from malolactic fermentation and time on tirage lees. Pair with oysters, fresh seafood and summer salads.

Analysis

Alcohol: 12%

RS: 8.5g/L

TA: 6.5 g/L

pH: 3.3

