

SILVERSTREAM



S I N G L E V I N E Y A R D
D E N M A R K W E S T E R N A U S T R A L I A

SINGLE VINEYARD

NV 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 base wine is a blend of vintages from 2011 through to 2014 and has spent up to 10 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 - 10.5

pH - 3.1

Alc/Vol - 12.5%

TASTING NOTE

Aromas of citrus, freshly baked bread and stonefruit.

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

AWARDS/REVIEWS

Not shown to date

