

## 2022 Blanc de Blancs



### Tasting Notes

**Nose:** There is a beautiful lift of lemon verbena and pink musk, with a nuance of pink grapefruit. Underscoring these notes is a base note of nuttiness, which adds complexity.

**Palate:** The palate is textural, elegant, and immensely approachable. Full in body, this sparkler exhibits sweet fruit on the front of the palate: think Pink Lady juiciness, green strawberries, and pink grapefruit pith. All of this is held together by a fine and elegant mousse and some fresh and vibrant acid, leading to a long and chalky finish.

**Pairing:** Freshly shucked oysters – or just a sunny afternoon.

### Technical Notes

**Vineyard:** The fruit is 100% Chardonnay. It was grown on high, east-facing slopes in the Ferguson Valley, allowing for the retention of natural acidity and delicacy of flavour. The grapes were picked in the cool of the night to retain freshness.

**Winery:** Processed immediately, the grapes were gently pressed to extract the pure juice, which was then transferred to French oak barriques for primary fermentation. It was then left on its lees for six months to encourage texture and complexity, before then undergoing a secondary fermentation in tank.

ABV (%):	12.5
Acidity (g/L):	8.5
Sugar (g/L):	4.6
Cellaring:	Up to four years.