



## N/V Sparkling Blanc

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**Harvest Dates:** March 10th - 11th, 2022 | **Alcohol label %:** 12.5 | **pH:** 3.07 | **Acidity Tartaric (TA):** 5.5 | **Residual Sugar (g/L):** 5.3 | **Serving Temperature (°C):** 8.0

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### Growing Conditions

A Goldilocks Vintage - not too wet or not too dry, with very even growing conditions. Minimal manipulation required with a long even ripening period. Favourable and dry conditions from January to late April, encouraged elegant fruit flavours to develop

### Harvest

3 Chardonnay clones were harvested on the same day and combined in the winery for a stainless tank ferment

### Winemaking

Low pressure press to extract free run & chilled to allow solids to settle. Clears racked off & inoculated for primary ferment. Secondary tank ferment prior to bottling

### Bottling

August 26 2022

### Appearance

Pale lemon with a fine bead and soft mousse on pouring

### Nose

bright and lifted with sweet talc, lemon butter and chalky minerality

### Palate

Brisk and fresh, light brioche notes supporting again that austere chalk driven mineral structure and lively citrus texture

### Food Pairing

Friends and laughter!

