

Redbank

Ellora Chardonnay Pinot Noir Brut Cuvee

COOL CLIMATE
WINES FROM THE
KING VALLEY

FAMILY OWNED
VINEYARDS

Selected from our best sites where the altitude ensures a long, slow ripening period, this elegant sparkling wine has delicate fruit and a refreshing acidity. Bottle fermentation and extended time on lees adds extra complexity.

WINEMAKING

This is a cuvée that contrasts depth of maturity with the zing of two high altitude King Valley vineyards. At four years of age, toasty, roast hazelnut complexity provides layers of interest to tangy, cool climate lemon, grapefruit and apple. Phenolic presence lends grip and grainy, dry extract texture to the finish.

TASTING NOTE

Pale straw in colour with golden green tints. The nose is delicate and fruit driven with aromas of creamy apple pie, citrus zest, white nougat and pear. A faint peppery grapefruit note leads to an attractive cashew and yeast complexity from extended maturation on lees. The palate is crisp and fresh with green apple, lemon and cashew. There is a creamy texture on the mid palate from time on lees which complements the fine line of green pear and citrus acidity, leading to a refreshing, dry finish.

TECHNICAL INFORMATION

Variety:	Chardonnay Pinot Noir
Vintage:	2016
Region:	King Valley
Oak:	Small percentage
Alc/Vol:	12%
Total Acid:	6.2g/l
pH:	

