

NV TRILLIANS SPARKLING BRUT

TRILLIANS SPARKLING RANGE

VARIETY	Riesling
FRUIT SOURCE	Clare Valley

WINEMAKING NOTES

Predominantly riesling this wine is made using the Charmat Method, where the base wine from multiple vintages is fermented in a pressure tank to give the fine bead along with complexity.

BOTTLED	September 2021			
WINE SPECIFICATIONS	Alcohol	12.5%	Total Acidity	6.0g/L
	pH	3.06	Reducing Sugar	10.2g/L
COLOUR	Pale yellow straw.			
AROMA	Aromatic complex nose consisting of citrus fruits, orange blossom and slight savoury biscuit notes.			
PALATE	Delicate and elegant but with a subtle richness. Fine bead, rich and complex with lemon and lime with a slight yeasty savoury edge. Balanced acidity gives a clean fresh finish.			
CELLARING	Up to 5 years bottle development.			
FOOD IDEAS	Asian cuisine, cheese platters with dried fruit such as pears, peaches and apricots.			

