

Devil's Corner

TASMANIA



Intrepid sailors navigating Tasmania's Tamar River discovered a treacherous bend and named it Devil's Corner. Beyond the tumultuous waters they found an amazing sanctuary, where still waters rewarded their hard navigational efforts. Their courage in pursuing this sanctuary is celebrated in this truly cool climate, finely crafted wine from Exceptional Tasmanian Terroir.

NV Devil's Corner Chardonnay and Pinot Noir (2019)

THE WINE

A pale, straw-coloured sparkling wine with medium bead and good persistence. The emphasis is on the bright and lively aromas of ripe new season's apples and a citrus fruit lift. This sparkling is lively and fresh in the mouth with a good persistence of flavour and a finish that is dry and refreshing, ready to enjoy now.

THE GRAPE VARIETY

The blend of the different varieties and vintages used to make sparkling wine is called the cuvée. Premium cuvée for sparkling wine is made from various combinations of the grape varieties, Chardonnay, Pinot Noir and Pinot Meunier. When grown in areas that experience cool ripening conditions the varieties produce sparkling wines of finesse, elegance and delicacy of flavour. The ultimate factor that determines overall quality in the production of sparkling wines is the grape varieties represented in the various parcels of wine for blending. Chardonnay from cool regions provides finesse, lightness and elegance and on tasting is detectable initially due to its aromatic lift and relatively high fruit intensity. On the other hand, Pinot Noir, the backbone to many sparkling wines, provides fullness, weight and length to the palate.

TECHNICAL DETAILS

This Cuvée is made from a blend of 75% Chardonnay and 25% Pinot Noir grapes from selected sites off our Tasmanian vineyards. Initial fermentation took place in stainless steel tank under strict temperature control to allow us to retain maximum fruit aroma and flavour. Secondary ferment also took place in tank and the wine was then bottled under pressure to protect its lively sparkle. This method delivers bright, fresh fruit characters without the intrusion of flavours and aromas derived from yeast lees. It was bottled with an alcohol of 12.0% a T.A. of 6.6g/l and a pH of 3.22.

SERVING SUGGESTION

Serve with a wide range of canapés or a platter of fresh Tassie oysters. It is also the perfect partner to salt and pepper squid with a light chilli dipping sauce.

