

BRUT CUVÉE



WINE SPECIFICATION

Vintage | 2022

Grape variety | Semillon 82%, Chenin Blanc 17%, Chardonnay 1%

Typical analysis | 12.1% Alc/Vol

Release date | November 2022

TASTING NOTES

Colour | Pale green - straw.

Aroma

Fresh and fruit driven, displaying elegant characters of apple, pear, flint and fennel. There is a floral perfume along with subtle yeast lees complexity.

Palate

Light and textured with a fine creamy texture. Pear, fennel, lime and honeydew melon dominate the clean and lively palate. A wine with great drinkability.

Food matches

Fresh seafood and light poultry.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the most northern sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the desired fresh fruit driven style. The 2022 vintage was a mild year for white grapes in Margaret River, allowing plenty of time during January and February to ripen the fruit to our specification. Grapes were harvested at a lower baume to achieve the delicate style.

Winemaking

Modern white wine making techniques are employed in the production of the Brut Cuvée, with temperature control considered critical from the moment the fruit reaches the winery. The fruit is destemmed and crushed, then must chilled and pressed off skins in a very short space of time. A long cool fermentation follows, allowing for the retention of the delicate fruit characters in the base wine