

BRUT CUVÉE

WINE SPECIFICATION

Vintage | NV

Grape variety | Chenin Blanc, Colombard, Pinot Noir and Chardonnay

Typical analysis | 11.5% Alc/Vol

Release date | November 2021

TASTING NOTES

Colour | Medium straw with light green and gold hues.

Aroma

Fresh and fruit driven displaying elegant fruit characters of apple, citrus and fennel with subtle yeast complexity.

Palate

Soft, round and fine with an abundance of flavour. Once again, apple, citrus and fennel dominate the clean and lively palate. A wine with great drinkability.

Food matches

Fresh seafood and light poultry.

WINEMAKERS COMMENTS

Viticulture

Access to a broad spectrum of Australia's viticultural regions and to a wide array of varieties provides the wine marking team with the flexibility to consistently produce approachable, easy drinking wines.

Winemaking

Careful processing, traditional fermentation techniques, 100% malolactic fermentation and judicious blending produce a soft and flavoursome base wine. A secondary fermentation is used to give a natural and lively effervescence.

Growing Area

Riverland, South Australia.

