

## 2021 Estate Blanc de Blanc Sparkling



Vintage	2021
Varietal blend	100% Chardonnay
Harvest date	March 2021
Disgorging date	11 July 2023
Production volume	430 dozen
Analysis	pH: 3.25 TA: 7.5g/L RS: 3.8g/L
Preservative(s)	220
Alcohol content	12.0%
Winemaking	The 2021 vintage provided ideal conditions for the development of lifted and weighty fruit characters at low ripeness levels, combining excellent natural acidity, intensity, and breadth in a definitive sparkling Blanc de Blanc. Blended from an amalgamation of targeted sites from across the Yarra Valley, the grapes for this 100% Chardonnay sparkling wine were picked at optimum ripeness and whole bunch pressed prior to fermentation in stainless steel to maintain freshness and a delicate acid line. These parcels were blended to achieve balance and length for secondary fermentation in the bottle and subsequent ageing on lees, further enhancing richness and expression of the fine-boned palate.
Winemaker's Notes	The nose features a mix of floral, citrus, and herbal aromas: lavender, elderflower, clover and marjoram with underlying frangipane, flint, and graphite notes. The palate showcases a detailed and opulent entry with fresh linear acidity laying down the framework for the carriage of weight and fruit flavours through to the long finish. Flavours of lemon curd, basil pesto, musk and makrut leaf. As this wine has spent time in bottle 'sur lie', it is ready for immediate enjoyment. However further complexity will develop from a further 5 years under ideal cellaring conditions.