

NV Blanc de Blanc



REGION Adelaide Hills

WINEMAKER Alister McMichael

VINEYARD G.K. Vineyards, Balhannah

Vegan Yes

Alcohol 12.5

Nose Aromas of Chamomile with bursts of ripe lime with hints of mandarin zest. Slight hints of baked brioche.

Palate Rounded and effervescent with bold lemon curd.
The finish is rich yet a retained acid line that runs through the middle.
The finish is medium in length crisp and dry.
Perfect for Summer!

Vinification The grapes were harvested with a slightly lower pH level boosting the natural acidity as we are chasing crispness and refreshing finish.
Promptly after harvest the fruit was pressed as not to increase any bitter phenolic character.
The juice portions were split with the free run into stainless steel and the pressings cut into barrel. Here the juice would remain until the secondary ferment.
The stainless steel portion was racked off lees after its initial ferment to maintain freshness.
The barrel portion remained on lees to develop toasty notes of brioche.
After a 6 month maturation period the base wine was then ready for its secondary ferment.
Using the Charmat method the base wine was inoculated again and fermented.
Once secondary was completed a small dosage of 6g/l sugar was added prior to bottling.