

# IRVINE

BAROSSA

## NV MESLIER BRUT (2007 RELEASE)

### PHILOSOPHY

To produce an extremely finely beaded sparkling wine from this little known variety and continue the Irvine philosophy of producing rare quality wines of great interest and style.

For our friends to be able to share in this rare and beautiful sparkling wine.

### THE VARIETY

Why Meslier? Certainly most champagne is made from both Chardonnay and Pinot Noir grapes but in the region of Champagne Meslier or Petite Meslier as it is otherwise known is also used albeit in small quantities. Prized for its acidity it gives the sparkling wine its liveliness synonymous with this wine style.

In Australia the variety was first noted by William Macarthur in 1844 as bearing very little but of excellent quality. And now Irvine Wines are the only producers of a 100% Meslier sparkling in Australia and one of only a handful in the world.

### THE VINE

Can be difficult to grow, not something that has ever deterred Irvine and hard to ripen but the longer slower ripening periods offered by Eden Valley allows sufficient ripening to let the varietal characteristics develop.

The grapes produced are small round with the bunch shape similar to that of Riesling and are emerald to green – yellow in colour.

Planted in 1985 on the Irvine property 'Springhill' with the first grapes being produced in 1988 and the first vintage only being made in 1992. A long time coming but well worth the wait.

### THE WINE

Over the years of producing Meslier and the small quantities harvested experience tells us that by blending over vintages hence the NV status on the label the flavours are enhanced. This release a blend of 50% 2006 and the other 50% being 2007 only confirms to us that this is the right way to proceed.

The lovely light and lively nature of this wine is most apparent. Very pale in colour with a lifted and light floral bouquet with a wonderful fine bead. The crisp acid races across the palate while the natural fruit in the middle taste gives weight and flavour. Think of ripe "Granny Smith" apples as the descriptor and it becomes easy to understand the Meslier character. It is this lifted fruit character rather than developed yeastiness that is the key to the enjoyment of the style. Quite dry even for a Brut style, but with excellent mid palate fruit and crisp tingly acid finish.

Perfect as an aperitif.

Very appealing as a fresh young wine over the years the Meslier Brut deepens in both colour and complexity giving further rewards.

### QUANTITY

Approximately 400 dozen per year.

**AVAILABLE IN** in 750ml bottles only. One dozen bottle cartons.

### ANALYSIS

Alcohol	11.0%
Total acids	7.77 g/L
pH	2.81
Residual sugar	10.5 g/L

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