

SANDFORD ESTATE

NV BRUT

Grape Variety:

Chardonnay (75%) & Pinot Noir (25%)

Region:

Murray darling, North West Victoria, Australia.

Harvest Date:

Mid January.

Wine Specifications:

Alc/Vol: 12.0% pH: 3.29 Acidity: 6.0g/l

Vinification:

Using classic varieties, the fruit is picked early and gently processed to retain exclusively free run juice. Fine attention to juice composition and clarity, cold and slow fermentation using classic sparkling wine yeast and extended yeast lees aging are the hallmarks of our base wine production. With these careful processes, the result is delicacy and freshness in the wine.

The different varietal parcels were blended and a 'reserve' volume included for depth and complexity. A secondary fermentation was then initiated to naturally charge the wine with its fizz and bring everything into harmony.

Winemaker's Comments:**Colour:**

Pale straw with a deliciously fine bead.

Nose:

An elegant and complex nose, citrus and bready tones abound.

Palate:

Fresh acidity but with a soft, mouth-filling finish. Lemon and Camembert with bready notes and a hint of apple peel are present in this exciting yet elegant bubbly.

Cellaring Potential:

There is no need to bottle age this wine as complexities have already evolved. Serve chilled.

Ideal Food Matches:

The perfect pre-dinner starter. Try also with a dish of steamed fish served with light parsley butter or a soft cheeses plate. For a sweeter match, it would be divine with a baked cheesecake or crème caramel.

