



**RS**: 6.5

**REGION :**Margaret River**VARIETY :**Chardonnay 100%

## TASTING NOTES

- COLOUR : Bright straw with a pale gold hue
- NOSE : Green apple, stone-fruit and lifted brioche coupled subtle jasmine and citrus flower.
- PALATE: A complex wine with great depth and flavour. Taught with natural acid and layered with fleshy flavours of nectarine and pear that are enhanced by the fine and persistent effervescence through the palate.
- **CELLARING :** Enjoy now or cellar for up to 10 years.



## WINEMAKING NOTES

"This vintage Blanc du Blanc sparkling wine, made in the "methode Champenoise" style, showcases the ability of Aravina Estate vineyard to grow pristine fruit that is suited perfectly for high quality sparkling wines. The fruit was hand harvested from our B block Chardonnay pressed straight into large format French oak barrels for fermentation and maturation. Undergoing secondary fermentation in bottle and patient storage for 12 months en tirage has allowed the wine to evolve with aromatics of fresh brioche, green apple and lifted cashew. A palate of finesse and delicacy that's balanced with refreshing acidity. A wine made for your most special occasion