



MOSQUITO HILL

SOUTHERN FLEURIEU WINES
STYLISH · ELEGANT

NV Brut

GROWING SEASON ~ The grapes for this wine came from two vintages, 2017 and 2018. 2017 was a relatively late season because of a cold and wet early period which led to a much later harvest than recent years. 2018 was relatively dry and the yields were at the upper range of normal for our vineyard.

HARVEST ~ All bunches were handpicked. The Chardonnay and Savagnin from 2017 were picked on 7th March with Baume's around 11. The 2017 Pinot Blanc was picked on 4th of April with a Baume of 12.5 The 2018 Savagnin was picked on 23rd February with a Baume of 10.3. Yields were of the order of 3.5 t/acre (66t/Ha).

WINEMAKING ~ After pressing, the Chardonnay and the Savagnins in both years underwent cold settling of the solids for 48 hrs and then the juice was racked into stainless steel tanks for inoculation and fermentation. Once the primary fermentation was complete malo lactic fermentation was induced. All wines underwent cold stabilization and protein stabilization (Bentonite), during their maturation. The Pinot Blanc also underwent cold settling for 48 hours and it was then racked into old French oak barriques, where it started a wild fermentation and then yeast was added. During maturation in the barrels it underwent a natural malo lactic fermentation. It remained in barrel for 12 months and then was racked to a stainless-steel tank.

ASSEMBLAGE ~ After 18 months the wines were blended. The final mix was; 2017 Pinot Blanc, 2000 litres (33%), 2017 Savagnin 1900 litres (32%), 2018 Savagnin 800 litres (13%) and 2017 Chardonnay 1300 litres (22%). The blended wine was then sent to Teresa Heutzenroder at Yalumba for secondary fermentation in pressurized tanks.

BOTTLING ~ Bottling took place after filtration and liquoring (7 g/L), in October 2018.

FINISHED WINE ~ The wine has a pleasant bready nose, and this follows on to the palate which is quite rounded without any obvious sweetness. There is a certain fruitiness to the style which makes for very pleasant drinking.

This is the first non-vintage Brut style we have produced, and the wine has a degree of complexity, abetted by the Pinot Blanc component which was barrel made and matured. As such the wine comfortably fulfils a role both as an aperitif and a wine which can be taken to the table.

SALES

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