



McCORKINDALE

2003 Blanc de Noirs

Vineyard and Winemaking

Clones of Pinot Noir have been imported from Champagne and planted in the gently sloping limestone-rich soils of our close planted Waipara Valley vineyard. Traditional methods followed in the production of this sparkling wine include hand harvesting, whole bunch pressing, fractionation of juice according to CIVC recommendations, use of cuvée fraction only, bottle fermentation etc.

Flavours

Colour - Straw with gold hues

Aromas – white flowers, brioche and strawberry, with layers of complexity

Palate - dry, full and balanced with a vibrant, mineral palate and a fresh, clean finish.

Food Match

Serve chilled as an aperitif, sensational matched with shellfish or salmon.

Accolades

Awarded the silver medal award and runner-up of the 'classic style' category at the 2010 Napa Valley International Wine Label Design Competition.