

# Jean Pierre

Jean Pierre sparkling is the perfect celebration wine for any occasion.



## *Brut*

### **Region**

Riverina, Australia.

### **Appearance**

Very pale straw.

### **Bouquet**

Fresh cut lemon and subtle green apple surrounded by rising dough.

### **Palate**

A generous mousse reveals a quite tight and complex palate of fresh buttered toast and citrusy freshness.

### **Suggested Cuisine**

By itself as an aperitif or with a minimum of 12 A grade Pacific Oysters, natural of course, with a squeeze of lemon and pinch of black pepper.

### **General Characteristics**

Dry / Light Bodied

### **Winemaking**

Better parcels of fruit from multiple vintages are blended together to create a serious sparkling wine. The grapes are picked in the cool of the night to help retain freshness, with the Pinot Noir given extra special treatment to lower the red colour pigments. 6 months on primary yeast lees allows the grapes to really sing. The subsequent blend goes through an extra little ferment to instil the bubbles and creamy texture. A lighter dosage keeps the wine serious and offering a great palate cleansing quality.

### **Wine Analysis**

Alc/Vol: 11.30% pH: 3.15 TA: 7.0

### **Cellaring**

Enjoy now or for the next three years.