



NV SPARKLING BLANC DE BLANCS

VINEYARD SELECTION The fruit for the base of the Blanc de Blancs is sourced from a cool climate vineyard on the Limestone coast. The vines are pruned and managed to ensure that they produce a balanced crop which shows early flavour development whilst retaining a firm acid backbone. The fruit is harvested at around 11 Be during the cool of the night.

WINEMAKING Following harvest, the fruit is processed at the winery at cool temperatures to retain fruit expression and softness. Once clarified, the fermentation is completed with a carefully selected yeast strain to build layers. The wine undergoes malolactic fermentation to add buttery notes. Once a base is blended, secondary fermentation is completed to generate the bubbles in the end product.

COLOUR Light pale straw

AROMA Freshly cut citrus fruits with a touch of peach flesh and attractive yeast complexity

PALATE Elegant and soft with white fruits and freshness from good acidity. The mousse is fine, persistent and refreshing.

WINE ANALYSIS Alc/Vol: 12%, pH:3.0, Acidity: 6.7

WINEMAKER Leisha Munro

THE HIDDEN SEA is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.