



# ātmāta

essence from nature



## 2023 ATMATA ORGANIC SPARKLING

### VARIETAL

53% Cabernet, 25% Pinot Gris, 23% Other

### REGION

74% Glenrowan, 26% Adelaide Plains

### VINTAGE CONDITIONS

Cool vintage conditions delivered lifted aromatics and a core of juicy fruit.

### WINEMAKING & MATURATION

Grapes are destemmed and gently pressed to obtain high-quality juice.

The free-run juice is fermented at a low temperature in tank, and once fermentation is completed, more yeast and sugar are added. A second fermentation which is called “The Charmat method” is completed in tank under pressure where the bubbles are trapped in the base wine. Once this has been completed, it is kept at a low temperature and under pressure, then filtered and bottled – using a counter pressure filler – to keep all those bubble in.

### TASTING NOTE

A vivacious and refreshing sparkling with subtle white blossom and pear aromas. On the palate, hints of green apples, citrus and a slight creaminess are followed by a crisp lemony and dry finish.

### PEAK DRINKING

Drink now.

### ANALYSIS

Alc/Vol 12.0%

### SERVING SUGGESTION

Delicious on its own as an aperitif or to cheers a celebratory moment. This wine also pairs beautifully with a creamy brie, smoked salmon or fruit tarts.