

LIGHTFOOT

2022 Vintage Sparkling

The Wine

This is very elegant and restrained wine, I pick up another subtle layer with every sip. There is a lovely acidity, green apples and a light toasty creaminess. This will go perfectly with everything from oysters to crisps!" Tom Lightfoot - Viticulturalist & Winemaker.

Winemaking

The grapes for this wine were picked on the same day and consist of 53% Pinot Noir and 47% Chardonnay. The Pinot Noir was pressed to stainless steel tanks, and a cool tank ferment was carried out in order to preserve fruit character, while the chardonnay was barrel fermented to provide depth and complexity. The two elements were blended post ferment and sent off for the tirage process. After 12 months on lees in bottle, the wine was disgorged. Minimal dosage resulted in a very dry, brut style sparkling wines.

Viticulture

2022 was very challenging year. A very cold, wet and windy Spring led in to a cold and very wet Summer. La Nina conditions prevailed throughout and we ended up getting just under 1 meter of rain (964mm) over the financial year with a good portion of that falling during the growing season.

Tough conditions over flowering led to a very small crop setting, although fruit quality looked good. Lots of work with shoot thinning, shoot positioning and general canopy management meant that we kept disease out, and the crop crept towards ripeness. A general lack of sunshine and wet soils delayed ripeness by up to as much as a month compared to average.

Harvest proceeded with most grapes coming in at lower Baume's than normal, even though harvest dates were so much later. Yields were as low as 0.5t/acre.

Vineyard

Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District , Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.

Soil

The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic Terra Rosa over Limestone which is highly unusual in Gippsland.

Elevation	60m ASL
Harvest Date	4th March 2022
pH	3.15
T/A	9.75g/L
Alcohol	12.5% Alc/Vol
Vegan	Vegan friendly

