



L A K E B R E E Z E
L A N G H O R N E C R E E K

2021 Blanc de Blancs

The superb 2021 vintage provided excellent conditions to create our second Méthode Traditionelle sparkling wine.

Selectively harvested and picked early from our 'Hill Block' chardonnay, when flavours were pure and delicate and the natural acidity high.

Pressed gently to a maximum of 500L per tonne before fermentation and ageing in both stainless steel and five year old French oak barriques.

It was transferred to bottle 6 months later to undergo a second fermentation and spent around 30 months ageing on its yeast lees before disgorging.

The resultant wine has a purity and elegance showing both green apple and lemon zest characters. It has a wonderfully persistent fine bead and creamy mousse with a touch of yeasty complexity.

