



H A P P S

Cremant – Sparkling Chenin

Background:

“Cremant” is a traditional French name given to sparkling wines made outside the famous Champagne wine area that still utilise the traditional Champenoise method. As such we thought it the perfect name for our traditional method sparkling wine from Chenin blanc. The term literally translates to “creamy” and this also suits the creamy mouthfeel of this wine.

We have used Chenin blanc to produce our sparkling wine because we like the fruitiness and acidity this grape variety brings to the style and greatly admire the sparkling Chenin blanc wines made in the Loire Valley (Cremant de Loire).

Whilst Chenin blanc itself is an amazing work horse capable of producing everything from sparkling wines through to dry and sweet wines it is a vigorous vine that does have a tendency to overcrop. This vigour must be controlled to ensure ripe flavours are obtained at relatively low grape sugar levels. To a certain extent this is achieved through judicious vineyard management however another important factor is the unique climate of our Karridale vineyard. Its southern location guarantees the coolest ripening conditions in Margaret River and this is optimal for flavour development and acid retention.

The grapes are hand harvested, made carefully into wine, bottled with an addition of sugar and yeast, followed by secondary fermentation in bottle, aging on yeast lees and then finally riddling, disgorging and packaging. It’s a lot of work but worth the effort.



Current Release: 2013 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	A great vintage for production of sparkling wine in the Southern part of Margaret River as this location escaped much of the summer heat.
VINEYARD	Three Hills Hand Pruned to rods Hand picked
GRAPE VARIETY	Chenin blanc 100%
MATURATION	In stainless steel tanks and on lees in bottle after secondary fermentation using the traditional method.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 5.6 g/l pH: 3.17 Residual Sugar: 5.0g/l

Winemaker Mark Warren’s comments

COLOUR	Clear pale straw.
NOSE	A lifted aroma of pear, hay, lychee and pastry with hints of tropical fruit and cut grass.
PALATE	This is a sparkling wine style that focuses on the fruit characters of Chenin blanc. The palate is delicate and restrained with flavours of pear and lychee with just a hint of crème brulee. The mouthfeel is lively and chalky with an attractive fine bead and a lingering mineral acidity.

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