



H A P P S

Cremant Rosé – Sparkling Pinot Noir

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 wines. The term literally translates to “creamy” and this also suits the creamy mouthfeel of this wine.

We have used Pinot Noir to produce this sparkling wine as it is one of the traditional varieties used by the Champenois for sparkling wine and its red grape origins make it perfectly suited to producing a rosé sparkling wine style. The variety can be viticulturally challenging and requires careful vineyard management to get good flavour at low ripeness. Additionally it requires cool growing conditions and we believe our Karridale vineyard in the southern extreme of Margaret River is well placed for optimal 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: 2015 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unusual spring cold snap, strong winds at flowering and a warm summer produced an atypical year with very low yields	
VINEYARD	Three Hills Hand Pruned to rods Hand picked	
GRAPE VARIETY	Pinot Noir 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:	6.5 g/l
	pH:	3.35
	Residual Sugar:	4.2g/l

Winemaker Mark Warren’s comments

COLOUR	Coral rose.
NOSE	A lifted aroma of strawberry, pear, rose, watermelon and pastry with hints of grapefruit, black currant and citrus.
PALATE	This is a sparkling wine style that focuses on the fruit characters of the Pinot Noir grape. The palate is delicate and restrained with flavours of strawberry, confection, red fruits, pear and brioche with notes of crème brulee and watermelon. The mouthfeel is lively yet creamy and has abundant fine bubbles and a lingering chalky acidity.

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