



PINOT NOIR CHARDONNAY 2010

COLOUR

Pale lemon with brilliant clarity and fine persistent beads.

NOSE

A clean, fresh, complex nose displaying a refreshing lemon/lime lift, delicate citrus blossom, hints of honeycomb and an appetizing brioche overtone.

PALATE

Elegant citrus flavours reflect on the nose and a subtle hints of oak and yeast autolysis adds extra complexity. The palate is clean and refreshing with a real liveliness that's finely tuned by the complex yet elegant mouthfeel. Fine acid lines, driving persistence and poise finishes this wine sensationally.

WINEMAKING

The fruit was handpicked in the cool of the morning and immediately whole bunch pressed to retain freshness and quality. The juice was then cold settled to brightness; warmed and a pure yeast culture introduced. At the onset of fermentation the juice was transferred to barrels for fermentation and then matured in older French barriques for 4 – 6 months. Using Methode Traditionelle, the wine was kept on yeast lees in bottle for 9 years before disgorging.

VINTAGE NOTES

Sublime 2010 ripening season conditions were characterized by higher than normal day time temperatures early in the season, hastening maturity of the white grapes and producing scrupulously clean fruit due to the lack of spring rain. The break in the season began early, bringing cooler temperatures later in the season that benefited red grapes by slowing sugar accumulation and allowing them to hang on the vine for longer, achieving full tannin ripeness with moderate alcohol levels.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Variety	Pinot Noir 80%, Chardonnay 20%
Harvest Date	2 nd February 2010
Oak	100% older French oak
pH	3.04
Titrateable Acidity	9.0 g/l
Residual Sugar	6.0 g/l
Alcohol	12.0% v/v