



PINOT NOIR CHARDONNAY ZERO DOSAGE 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 appetising brioche overtone.

PALATE

Elegant citrus, and sweet peach flavours reflect the nose and subtle hints of oak and yeast autolysis adds extra complexity. The palate is clean and rich with a real vitality that's finely tuned by the smooth, velvety and elegant mouthfeel. Delicate fine citrus flavours linger on with great persistence finishing this wine superbly.

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 its yeast lees in bottle for 9 years before disgorging.

VINTAGE NOTES

Sublime 2010 ripening season conditions were characterised 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

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| Geographical Indication | Margaret River |
| Winemakers | Bob Cartwright & Paul Dixon |
| Variety | Pinot Noir 80% Chardonnay 20% |
| Harvest Date | February 2010 |
| Oak | 100% Older French Oak |
| pH | 3.04 |
| Titrateable Acidity | 9 g/l |
| Residual Sugar | 0.7 g/l |
| Alcohol | 11.3% v/v |