

# Grant Burge

## NV Sparkling Pinot Noir Chardonnay

### THE FRUIT

Our bottle fermented Pinot Noir Chardonnay is made from a majority of fruit grown in the elevated cool climate regions of the Adelaide Hills, Alpine Valley, and Eden Valley. The grapes produced here have delicate, yet quite intense flavours, as well as the natural acidity and lean, elegant structure that are required to make high-quality sparkling wine.

### THE WINEMAKING

The Pinot Noir and Chardonnay fruit for this wine is picked in the cool of the night and gently pressed off skins shortly after harvest. The juice is then cold settled for 48 hours before the clear juice is gently transferred to fermentation. Primary fermentation with yeasts isolated from the Champagne region in France are conducted at low temperatures in stainless steel to maintain maximum fruit freshness. The base wines are stabilised and put on tirage for secondary fermentation in bottle. The wine then matures in those bottles for an average of 28 months before disgorgement and liqueuring.

Tinged with copper hues, the wine exhibits a delightful biscuit like nose combined with ripe strawberry and peach characters. The palate is rich and generous with a real vitality that's heightened by the creamy mouth-feel. This is a sparkling that adapts to its environment, and as such is just as enjoyable with food as it is on its own.

ALCOHOL VOLUME: 12.5%

pH: 3.20

ACID: 5.95g/litre



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