



GOLD LABEL

PINOT NOIR CHARDONNAY

2008

TRADITIONAL SPARKLING VARIETIES PINOT NOIR AND CHARDONNAY PROVIDE THE PERFECT BALANCE OF STRAWBERRY AND CITRUS FRUIT, WHILE AN EXTENDED TIME ON LEES HAS ADDED A YEAST COMPLEXITY AND TEXTURE ON THE PALATE.

Separate parcels of fruit were crafted using different winemaking techniques to provide a variety of blending options. Some fruit parcels were handpicked and whole bunch pressed to add elegance, freshness and delicacy to the base wines, others were harvested during the cool of the evening before crushing to add texture and complexity. Extended yeast lees contact of 24 months and 100 % malolactic fermentation has given greater complexity and flavour to this cuvee. This wine went through secondary fermentation in bottle.



WINE SPECIFICATIONS

| | |
|--------------------|--|
| VINEYARD REGION | <i>Adelaide Hills</i> |
| VINTAGE CONDITIONS | <i>Spring was frost free while summer was moderate. An unseasonably cool February allowed optimum ripening conditions for maximum flavour intensity while cool nights allowed for excellent acid retention. Early March saw one of the longest heat waves in recorded South Australian history but white grapes in the Adelaide Hills picked before then came into the winery in excellent condition. A remarkable vintage in what was a terribly challenging climatic year.</i> |
| GRAPE VARIETY | <i>Pinot Noir Chardonnay</i> |
| MATURATION | <i>The wine shows great complexity from extended aging on yeast lees, but still exhibits a brightness and longevity. This wine will further evolve with continued maturation.</i> |
| WINE ANALYSIS | <i>Alc/Vol: 12%</i> <i>Acidity: 6.6g/L</i> <i>pH: 3.10</i> |
| PEAK DRINKING | <i>Up to three years from its release.</i> |

WINEMAKER COMMENTS

| | |
|--------|--|
| COLOUR | <i>The Gold Label Vintage Sparkling Pinot Noir Chardonnay is a pale straw colour with a delicate and persistent bead.</i> |
| NOSE | <i>The bouquet offers a complex blend of fresh oyster and fine citrus with underlying biscotti characters balanced with yeast lees influence.</i> |
| PALATE | <i>The palate has a mineral and elegant structure with lychee and strawberry characters derived from quality Pinot Noir. The natural acidity is the backbone of this fine wine that exhibits fantastic persistence of flavour.</i> |