



2001 DIVA 'Brut de Brut'

Pinot Noir (100%)
Adelaide Hills (100%) South Australia

Traditional Method - Fermented in this actual bottle

Wine Analysis

Winemaker	Neville Falkenberg
Alcohol	13.0% v/v
Acid	5.8 g/L
pH	3.04
Residual Sugar	13 g/L
Sulphur	96 mg/L

In the Vineyard

The Pinot Noir was selected from a hard limestone patch of dirt and was very low cropped. Harvested early to retain natural acidity, the resultant wine is elegant and holds all the finesse of a fine sparkling style.

In the Winery

The grapes were hand picked into small crates and any damaged or sunburnt bunches were discarded. The crates were stored in a cool room overnight and transferred to the press as whole bunches. Gentle pressing then produced free run juice that had minimal contact with the skins and seeds, thus extracting very little colour and minimal tannins.

The initial fermentation was completed in 10 days and the wine was then transferred to the heavy weight bottles for the secondary fermentation, which produces the fine bubbles or "bead" in premium sparkling wines. The wine was then aged on yeast lees for 3 years to develop the fruit characters into tasty, biscuity and creamy flavours.

In the Glass

Colour – Apricot with a slight blush supporting a fine bead of gas bubbles.

Nose – Pleasant aromas of cherry and spice are combined with violets and a strawberry lift. The yeast influence has added a creamy, biscuit or cracked wheat character that lifts out of the glass with the release of bubbles.

Palate – An explosion of naturally fermented bubbles adorns the front palate, followed by intense yet subtle flavours of forest berries, and freshly baked bread. Ageing on yeast lees for 3 years has produced a creamy or buttered toast flavour, which still remains delicate in texture. A drier style with a soft, clean finish that is refreshing and can be enjoyed on any occasion.