

NV DIVA
Sparkling Chardonnay Pinot Noir

Wine Analysis
Winemaker: Greg Clack
Bottled: July 2011
Alcohol: 12.5%
Acid: 9.8 g/L
pH: 3.11
Sulphur: 135 mg/L



In the Vineyard
The Chardonnay was selected from a vineyard just south-east of Gumeracha and the Pinot Noir from Kuitpo. They were picked to retain natural acidity and freshness. Each of the parcels was harvested at the optimum time to capture the fruit expression of both the Chardonnay and the Pinot Noir.

In the Winery
Crushed directly to tank press and with minimal skin contact the Chardonnay and Pinot Noir were treated separately until the final base wine blend. Fully clarified for 72 hours the juice was fermented with a yeast which preserved the varietal character while enhancing mouth feel and complexity. Aged on yeast lees for 2 months to aid in improved mouth feel and creaminess. The two parcels were then blended and underwent secondary fermentation. Produced using the Charmat method it was bottled young to preserve freshness and fruit expression.

In the Glass
Colour
Light salmon blush from the Pinot Noir with brilliant clarity.

Bouquet
The nose is mildly complex with fresh strawberries, tropical fruits and green apple, and hints of brioche and citrus

Palate
The palate is balanced and lively with delicate fruit characters of green apple, strawberries and melon with a hint of mild sweetness. Crisp acidity is balanced with rounded textural palate and the finish is lively with great fruit weight and length.

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Chain of Ponds