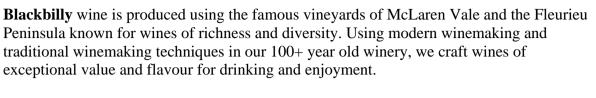


NV1 Pinot Chardonnay Brut de Brut



This vintage of Sparkling **Blackbilly** Pinot Chardonnay is from cool regions and is a blend of Pinot noir and Chardonnay. Matured on yeast lees for up to 24 months this wine shows all the attributes of this classic blend. Produced in a drier style (Brut de Brut) this wine will suit many delicately flavoured foods and particularly as an aperitif. Enjoy anytime!

Tasting Note (September 2006)

Colour: Light straw with distinct green hues and persistent mousse. Lively!

Nose: Citrus, apple and confectionary aromas with a light strawberry note.

Complex biscuit, bread and yeast autolysis notes with a fresh citrus flower

lift add depth.

Palate: Active plate with good fizz aptly combines with crisp acidity and a drier

finish but with a little sweetness on the back palate. Clean and crisp with good depth of flavour and balance of fruit flavours with some yeasty

maturation development.

Potential: Drink now, cold from the ice bucket! Short term cellaring will add

complexities but enjoy young and fresh.

Foods: Sparkling wine is suited as an aperitif or with the more delicately flavoured

foods.

Technical: Bottled August 2006. Alcohol 12.5%, pH 3.09, TA 6.19 Residual sugar

12g/L. Winemaking by Nick Haselgrove & Warren Randall

Barcode: 9334652000059; Packed in 12 x 750ml cartons

