

NV3 Pinot Chardonnay C

Cuvee Brut



Blackbilly wine is produced using the famous vineyards of McLaren Vale and the Fleurieu Peninsula known for wines of richness and diversity. Using modern winemaking and traditional winemaking techniques in our 100+ year old winery, we craft wines of exceptional value and flavour for drinking and enjoyment.

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 Brut de Brut style, this wine will suit many delicately flavoured foods and particularly as an aperitif. Enjoy anytime!

Tasting Note

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 February 2007. Alcohol 12.5%, pH 3.09, TA 6.19 Residual sugar

10g/L. Winemaking by Nick Haselgrove & Warren Randall

Barcode: 9334652000059; Packed in 12 x 750ml cartons

