

**2008 DIVA
Sparkling Pinot Noir Chardonnay**

Wine Analysis
Winemaker: Greg Clack
Bottled: October 2010
Alcohol: 11.7%
Disgorged: October 2010
Acid: 6.8 g/L
pH: 3.10
Sulphur: 106 mg/L

In the Vineyard

Selected from a vineyard just south east of Lobethal, the north/south row orientation and skeletal soil towards the ridge of a small hill provide ideal site conditions for Pinot Noir. The 2008 vintage started out almost ideal until the heatwave hit mid season. Due to the early harvest time of sparkling wine this parcel was handpicked in the early course of the morning before the heatwave and as a result the quality is evident in the final wine.

In the Winery

Whole bunch pressed using a large enclosed airbag press with minimal rotations. The juice was cut after the 'free run' portion was extracted in order to maintain palate weight with delicateness of fruit. Fermented with a neutral yeast in order to preserve the fruit characters from the vineyard. Tirage filled just as the 2008 vintage drew to a close with secondary ferment being completed in bottle. Matured on yeast lees in the bottle for over two years to build complexity and palate weight.

**In the Glass
Colour**

Straw gold with a green tinge. Persistent tight bead.

Bouquet

The nose is complex with freshly squeezed granny smith apples combined with almond biscotti and hints of freshly baked sour dough. Nuances of strawberry, nashi pear and fresh figs.

Palate

The palate is balanced and lively with delicate fruit characters and distinct bottle development. Full flavoured with good intensity and length, well balanced acidity with a crisp finish and slightly textural palate make it an ideal accompaniment to oysters or fresh seafood.



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