

2011 VINTAGE DIVA

Sparkling Pinot Noir Chardonnay

Wine Analysis
Winemaker: Greg Clack
Bottled: December 2013
Alcohol: 12.2%
Disgorged: December 2013
Acid: 6.1 g/L
pH: 3.25
Sulphur: 85 mg/L

In the Vineyard

Selected from a vineyard in Kuitpo with north/south row orientation and easterly facing aspect. skeletal soil over a small rise provides ideal site conditions for Pinot Noir. The 2011 vintage started with good vine health and growth with good fruit set. Cooler weather set in as the vintage progressed which produced good fruit flavour with a good backbone of acid.

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 at 500L/tonne 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. Around 10% was fermented in new French oak to give a textural and savoury component. Tirage filled after 4 months on lees in tank. 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, creamy with zesty 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 with crisp apple and fresh fig, savoury notes of almond biscotti with distinct bottle development. Full flavoured with good intensity and length, balanced acidity with a crisp persistent creamy finish and slight textural palate make it an ideal accompaniment to oysters or fresh seafood.



DIVA

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Chain of Ponds