

NV DIVA
Sparkling Chardonnay Pinot Noir
75% Chardonnay 25% Pinot Noir

Wine Analysis
Winemaker: Greg Clack
Bottled: July 2012
Alcohol: 12.9%
Acid: 8.0 g/L
pH: 3.15
Sulphur: 135 mg/L

In the Vineyard

The Chardonnay was selected from a vineyard just east of Gumeracha with an easterly facing slope which preserves the freshness and crispness of the fruit. The Pinot Noir from Kuitpo, also from easterly facing vineyards, was picked to retain natural acidity and freshness. The parcels were harvested in order to reflect the fruit expression from both Chardonnay and 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 was blended. Fully clarified for 72 hours the juice was fermented with a yeast which preserves 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 with a third barrel of aged reserve Chardonnay to give additional structure and complexity. The blend then underwent secondary fermentation using the Charmat method. It was bottled young to preserve freshness and fruit expression.

In the Glass
Colour

Light salmon/copper blush from the Pinot Noir with brilliant clarity.

Bouquet

The nose is complex with fresh strawberries, green apple, stone fruit with hints of brioche, cashews and a lively citrus note.

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