

NV ALTAIR BRUT ROSE



STYLE

Pinot Noir gives the Altair power and riper red fruit aromas and Chardonnay produces citrus lift and gives the wine finesse. Sweet strawberry, cherry and spice aromas follow through to the palate, where the lively bubbles add lift and balance the fruit flavours, finishing with wonderful length and supple mouth feel.

strawberry · morello cherry · spice · citrus lift

WINE MAKING

The fruit is all hand-picked and whole bunch pressed into tank for fermentation. A remaining parcel of Pinot Noir is fermented as red wine in open top fermenters with daily plunging. Fermentation lasts around 12 days and the wines go through malolactic ferment over winter to soften the acids. Blending then takes place, combining the clear base wine with around 4-7% of the red wine to achieve the pale pink colour and fruit lift that is signature of this wine.

We tirage the wine by hand and store the bottles at 14° for a long consistent second ferment. Each bottle is riddled and hand disgorged on site in our Longwood winery. Small batches are disgorged at a time to allow the remaining bottles to continue ageing on lees as long as possible. The dosage liquor is crafted using a blend of base wines that have been aged for at least 12 months.

VINEYARD

We source fruit from sites located above 550m in the Lenswood and Piccadilly Valley regions of the Adelaide Hills. These sites consistently produce outstanding Pinot and Chardonnay for sparkling wine.

ENJOY WITH

Tuna sashimi, salmon, chilli prawns.

WINE MAKER	Kate Laurie	COUNTRY	AUSTRALIA
BASE VINTAGE	2018 (85%)	DISGORGED	2019
ALCOHOL	12%	DOSAGE	9g/L
TIME ON LEES	15 months	pH	3.35
VARIETY	60% PN + 40% CH	TA	6.1g/L