

HAMELIN BAY TASTING NOTES



2012 BRUT SPARKLING TRADITIONAL METHOD

Pale straw green hue.

Aromas of green apple, white flowers, lime juice and nuances of yeast.

Fresh and juicy, with beautiful persistence and a dry finish.



TECHNICAL NOTES

Variety:	100% Chardonnay
Source:	100% Five Ashes Vineyard, Margaret River
pH:	3.12
TA:	8.2
Alcohol:	12.6%
Sweetness:	Dry, 7.5 g/L
Method:	This wine is made from bunches of handpicked chardonnay fruit which were pressed whole. The traditional method [bottle fermentation] was then used and wine matured on lees in the bottle for three and a half years before disgorgement and subsequent release.