

HAMELIN BAY TASTING NOTES



2017 BRUT SPARKLING TRADITIONAL METHOD

Pale straw with a straw hue.

Bright citrus fruit with notes of brioche, cashew and white cheese rind.

Light and refreshing with a fine mousse and focused, driving green apple acidity.

Gold Medal: Wine Showcase 93 points

TECHNICAL NOTES

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| Variety: | 100% Chardonnay |
| Source: | 100% Five Ashes Vineyard, Margaret River |
| pH: | 3.05 |
| TA: | 11.85 |
| Alcohol: | 12% |
| Sweetness: | Dry |
| 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 24 months before disgorgement and subsequent release. |

