

HAMELIN BAY TASTING NOTES



2019 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.

TECHNICAL NOTES

Variety: 100% Chardonnay
Source: 100% Five Ashes Vineyard, Margaret River
pH: 3.08
TA: 9.4
Alcohol: 12.3%
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.

