

Geppetto NV Brut

FRUIT:

The grapes for this wine were grown on vineyards in Victoria and South Australia. It is a blend of 60% Pinot Noir, 22% Chardonnay, 2% Pinot Meunier, 11% Blanc de Noir and 5% Colombard.

HARVEST:

This is an N.V. (non vintage) wine and as such is blended from a number of vintages and regions so the concept of "picking dates" is irrelevant.

FERMENTATION:

The grapes were hand harvested and whole bunch pressed to closed fermenters where they were inoculated with "Champagne" style yeasts and cold fermented. At the finish of ferment a proportion of the blend was subjected to a malolactic conversion.

BOTTLING:

Progressively. 1100 bottles.

TECHNICAL INFORMATION:

Alc. Vol.: 12.5%

Residual sugar: 10.68 grams per litre (dry)

Ph: 3.27

Total acidity: 6.2 grams per litre.

WINEMAKERS TASTING NOTES:

A fresh lively nose with strawberry fruits from the Pinot Noir and zesty lemons from the Chardonnay. The palate is lively with fresh fruits, creaminess from the malolactic fermentation and finishes with crisp acidity.

CELLARING:

This is most definitely a drink now style.

