



Blanc d'Blanc Sparkling

THE CHARDONNAY FOR THE WILLS DOMAIN BLANC DE BLANC IS HAND PICKED AT FIRST LIGHT AND AT LOW BEAUME TO RETAIN ACID AND FRUIT FRESHNESS. THE FRUIT IS FURTHER CHILLED OVERNIGHT BEFORE WHOLE CLUSTER PRESSING THE FOLLOWING DAY. THE WINE IS FERMENTED TO DRYNESS, AND THEN AGED SUR LIE (ON LEES) FOR SIX MONTHS BEFORE BEING STABILIZED AND BOTTLED FOR ITS SECONDARY FERMENTATION. IT IS THEN FURTHER MATURED ON LEES IN BOTTLE FOR A MINIMUM OF 6 MONTHS BEFORE BEING RIDDLED DISGORGED / DOSAGED AND FINISHED.

THE WINEMAKERS NOTES

THE ESTATE BLEND OF CHARDONNAY HAS AROMAS OF BISCOTTI, WHITE PEAR, TOASTY ALMONDS AND CITRUS. THE PALATE HAS A REFRESHING ACIDITY WITH CLASSIC SUCCULENT WHITE PEACH, GOOSEBERRY AND NECTARINE PALATE, WITH A LONG LINGERING DRY FINISH. MÉTHODE TRADITIONNELLE.



WILLS TECH SPECS

Vintage: 2012

Production: 750 Cases

ALC %: 12% (approx)

Residual Sugar: 7.5 G/L

Sulphur: FSO₂ : 40ppm

Yeast: Zymaflor Sparkling

Fermentation:

Fermented to dryness & aged on lees for six months, Stabilized and bottled for secondary fermentation, for 6 months on lees.



Cuvée d'Élevage Collection

CABERNET SAUVIGNON, SHIRAZ, MATRIX, CHARDONNAY AND BLANC DE BLANC

THE CUVÉE D'ÉLEVAGE RANGE REFERS TO THE ESTATE'S MOST PRODIGIOUS WINES.

ÉLEVAGE DESCRIBES THE EVOLUTION OF A WINE FROM FERMENTATION TO BOTTLING.

IT IMPLIES THE WINEMAKERS ROLE AS ONE OF A CUSTODIAN WHO NURTURES, CIVILIZES AND INSPIRES

THE RAW WINE TO EMERGE AS AN EXCEPTIONAL EXPRESSION OF TERROIR AND VARIETAL PERSONALITY.

