



GROWING SINCE 1929

NIKOLA ESTATE



REGIONAL SPARKLING ROSE

COLOUR

Salmon and peach-blush in colour.

NOSE

Aromatics of brioche, strawberries and cream.

PALATE

Expect fresh white strawberries and crème brulee on the palate, with a nutty almond and savoury finish.

WINEMAKING

The base wine is made from Chenin Blanc grapes from our 1963 block, with bright fruit picked at the perfect time. The base wine was fermented in stainless steel tanks, triaged in the bottle and stored underground on lees. After lees ageing, the wine was disgorged and dosage with shiraz wine.

VINTAGE CONDITIONS

Warmer conditions compared to previous vintages saw harvest commence in early January. This resulted in optimum fruit ripeness of excellent quality from well-managed blocks.

FOOD PAIRING

Aperitif.

QUICK NOTES

VINTAGE

2022

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Swan Valley

GRAPE VARIETY

Chenin Blanc
Shiraz

ALC % VOL

12.3 %

TITRATABLE ACIDITY

7.0g/L

PH

3.21

OAK

Lees

MATURATION

14 months

CELLARING POTENTIAL

Drink now or up to 2032