

WYJUP COLLECTION

BLANC DE BLANC 2017

THE VINTAGE

The maritime influenced Mediterranean climate of the Great Southern produced a wet winter, followed by cool conditions in the months of August and September. Bud burst was delayed whilst cool conditions prevailed throughout the season. This ensured both uniform vine growth and bunch formation. Phenolic ripeness was achieved later than normal, and therefore, the last stages of fruit development occurred during the cool moderate months of March and April. The prevailing Southern

Ocean winds in March and the cool crisp nights of April slowed development, producing fruit with ripe delicate tannins and balanced acidity.

THE WINEMAKING

Whole bunch pressed gently to tank with a careful free run cut. The separated clear juice was racked and fermented with an inoculated yeast strain to complete dryness and spent 3 months on lees. The wine spent a minimum of 24 months on tirage before being disgorged.

THE WINE

Complex aromatic nose of citrus and white stone fruits with toasty, brûlée notes and white petal.

An elegant, fine and dry sparkling wine with a fine persistent bead. The acidity is perfectly integrated with a complex layered palate of lemon curd, nutty brioche and autolytic characters. A bright and complex finish lingers with fine flinty minerality.

Food pair with cured ocean trout, salmon roe & brioche.

THE DATA

Alcohol:
12.5%

Standard
Drinks:
7.4

Titratable
Acidity:
8.80

pH:
2.98

BOTTLES
MADE:
4650

