

WYJUP COLLECTION

BLANC DE BLANC 2019

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

Combination of hand picked, whole bunch and machine harvested fruit. Free run and pressings fined and fermented separately with hyper-oxidation of pressings to eliminate phenolics. Aged in stainless steel tanks on light lees (minimal sulphur dioxide) for 10 mths prior to tirage. The base wine was rested on lees for 24 months to build texture prior to being disgorged. A proprietary dosage comprising 2.5 g/L of sugar and some aged chardonnay and cognac was added to add richness and complexity

THE WINE

Zesty, pristine example of cool climate sparkling. Crisp red apple and pear aromas are complexed by the light brioche notes

The tightly wound palate is focused and intense. Extended yeast lees contact imparts a creaminess and texture to the fine boned natural acidity and crisp fruit flavour.

Food pair with Oysters natural

THE DATA

Vineyards
Select parcels
from Wyjup
& Rosetta

Standard
Drinks:

7.4

Titrateable
Acidity:

8.14

pH:

3.14

Alcohol:

12.5%

BOTTLES

MADE:

2200

