



Nightwatch

CHARDONNAY PINOT NOIR

66%

34%

Vineyard

Vineyard sites are carefully selected to ensure that the fruit they produce has the appropriate flavour and style profiles for sparkling base wine, ie: shows fruit drive and generosity but retains the fineness and acidity important in producing quality sparkling wine.

Winemaking

Fruit is picked at night to ensure cooler temperatures and retain fruit aromatics. On arrival at the winery the fruit is gently crushed and pressed to minimise phenolics and maximise fruit flavour and delicacy. All wines undergo 100% malolactic fermentation and remain on lees until required for blending and stabilising. The final base wine components are then bottle fermented and spend a short period on tirage lees providing further yeast complexity in the final wine. Individual base wine components are then carefully selected for the final blend just prior to bottling.

Tasting note

A lifted delicate nose with fresh, lemon zest from the Chardonnay and strawberries and cream from the Pinot Noir. The palate is fruit driven and fresh, with added layers of cream and softness from malolactic fermentation and time on tirage lees.

Analysis

pH 3.39

TA 6.20g/L

RS 9.20g/L

Alc. 12%

Cellar Time

Drink fresh and young as an aperitif

Match with

Seafood dishes & Smoked salmon
canapés

Bottled under

Cork



DISTRIBUTION:

Australian Food and Beverage Group P/L, Château Tanunda Estate, P.O. Box 81, Seaforth NSW 2092. Ph: (02) 9907 7735

Email: nswsales@chateautanunda.com / www.chateautanunda.com