

AD CUMULUS 2015



DESCRIPTION

Made from hand harvested Chardonnay grapes, this bubbly was produced using traditional methods. Full MLF and partial barrel aging in old oak adds softness and complexity to the palate. Secondary fermentation took place in bottle at low temperatures resulting in a lively wine with a fine, persistent bead, fresh aromas and a crisp finish.

AROMA

A delicate aroma of green apple, nectarine and lime. Hints of brioche, lemongrass and mineral characters add complexity.

PALATE

This vintage Blanc de Blanc combines flavours of Tahitian lime, white flowers and sweet stonefruit notes. It exhibits a fine bead and an elegantly dry, crisp finish.

CELLARING

The lively fresh characters of this wine are best enjoyed in its youth. Some bottle ageing will add roundness to the palate.

FOOD

Enjoy with salmon canapés, oysters, crayfish, white fish dishes and grilled chicken breast. Also great with citrus, berry desserts or crème brulee.

ANALYSIS AT BOTTLING

Alcohol - 12.5% pH - 3.14
Titratable Acid - 6.8 g/l RS - < 2 g/l

Harvest Dates - 2 March 2015

Brix at harvest - 19.1 Brix

Bottling Date - 17 December 2015

Variety - 100% Chardonnay

Lot Number - L1543

Allergens - Sulphites

Net Quantity - 750 ml