



## CUMULUS 2012

### DESCRIPTION

Made from hand harvested Chardonnay grapes, this bubbly was produced using traditional methods. 60% MLF and 12 months barrel aging 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, citrus blossom and nougat. Hints of brioche, lemongrass and mineral characters add complexity.

### PALATE

This vintage Blanc de Blanc combines flavours of tangerine, white flowers and sweet yeasty 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 ..... 12.3% / vol.

pH ..... 3.41

Titrateable Acid                      6.9 g/l

RS ..... <2 g/l

Harvest Dates: 18 March 2012

Brix at harvest: 20.0 Brix

Bottling Date: 18 September 2013

Disgorging Date: 12 March 2016

Variety: 100% Chardonnay

Allergens: Sulphites

Net Quantity: 750 ml