

# GEORGETTE SPARKLING ROSÉ

tasting notes



GRAPE VARIETY	75% Malbec, 25% Chardonnay.
VINTAGE	2007.
OAK MATURATION	None.
TYPICAL ANALYSIS	12.5% Alc/Vol.
RELEASE DATE	December 2009.
PEAK DRINKING	Upon release however will develop more savory complexity with a further 3-5 years.
FOOD MATCHES	Ideal as a match with aperitifs, soft cheese on crusty bread or lightly flavoured poultry.

COLOUR	Distinctive amber / salmon-pink appearance.
AROMA	A fragrant bouquet where the aroma of dried flowers wafts above enticing strawberry shortcake and mixed berries. Subtle yeast derived aromas reminiscent of warm brioche add a further degree of attraction.
PALATE	This is a clean and crisp style of rosé with just a touch of fresh strawberry sweetness in the mid palate leading to an elegant, dry finish. Well preserved primary fruit flavour dominates yet secondary crusty bread and almond linger in the late palate. A refreshing, mildly creamy mousse adds to the soft and sensual nature of this unique sparkling blend.

winemaker comments

## VITICULTURE

The malbec and chardonnay grapes used in the production of this wine are sourced from contracted growers in the northern Margaret River region. We pick small parcels of each variety earlier than the remaining fruit used to make our still table wines, principally to maintain the higher natural fruit acidity necessary for quality sparkling wine. These small parcels are required to be handpicked to reduce phenolic extraction from broken berry skins, and in the case of the malbec to reduce excess colour extraction prior to crushing.

## WINEMAKING

The malbec and chardonnay are independently crushed and gently pressed off skins with a series of press fractions going to separate holding tanks for later assessment. The lightest hue of raspberry pink colour is derived from the malbec pressing fractions and great care is taken to keep darker pressings away from the delicate lighter juice. Some blending of pressing fractions takes place however the malbec and chardonnay are cool fermented separately in stainless steel and only blended as dry base wines after exhaustive blending trials. Once the base wine blend is achieved we assess for acid balance and then bottle the wine with a dose of active yeast and sugar (known as 'tirage') to encourage the secondary ferment. The bottle ferment lasts approximately six weeks after which the tirage sparkling wine rests in storage for approximately two years gaining complexity from contact with the yeast lees. When deemed to be balanced and sufficiently 'creamy' we send the bottles for riddling and disgorging where the yeast plug is removed and the cork inserted.

## STORAGE / BOTTLING

The unique nature of methode champenoise sparkling wine is that bottling occurs as part of the winemaking process early in the wine's life. In the case of the Georgette, the final disgorging and packaging process usually occurs two years after the wine is first put to bottle. Heavy grade sparkling glass, stylish salmon coloured labeling and the traditional white hood of the Forester brand complete the elegant package.



  
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