

## WINE SPECIFICATIONS

### Vintage

2010

### Grape variety

80% Chardonnay, 20% Malbec

### Oak maturation

None

### Typical analysis

12.5% Alc/Vol

### Release date

October 2013

## TASTING NOTES

### Colour

Salmon - pink appearance.

### Aroma

A complex and delicate bouquet with lifted strawberry, cranberry, red berry, apple, hay, light spice, and fragrant dried flowers. There are also complex autolysis characters of bread and pie crust.

### Palate

Dry, light and firm with balanced citrus like acidity, leading to a long and focused palate with creamy texture. The strawberry and cherry fruit characters are balanced by richer yeast autolysis characters of bread and pie crust. This firm and refreshing wine has a long, dry finish.

### Food matches

Ideal as a match with aperitifs, vintage cheddar on crusty bread or lightly flavoured poultry.

### Peak drinking

Upon release however will develop more savory complexity with a further 3-5 years.

## 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.

