



BRUT CUVÉE NV

BACKGROUND

Access to a broad spectrum of Australia's viticultural regions and to a wide array of varieties provides the wine marking team with the flexibility to consistently produce approachable, easy drinking wines.

COLOUR

Medium straw with light green and gold hues.

AROMA

A nose of lifted herbaceous fruit with subtle yeast complexity.

PALATE

Fresh and vinous on the pallet, flavoursome yet soft. Rounded with good persistence and a clean, natural, acid finish.

FOOD PAIRING

Fresh seafood and light poultry.

WINEMAKING NOTES

Careful processing, traditional fermentation techniques, 100% malolactic fermentation and judicious blending produce a soft and flavoursome base wine. A secondary fermentation is used to give a natural and lively effervescence.

GROWING AREAS

Riverland, South Australia.

GRAPE VARIETIES

Chenin Blanc, Colombard, Pinot Noir and Chardonnay.