



# SANDALFORD

## NV Chardonnay Pinot Noir Sparkling

### VARIETAL BREAKDOWN

Chardonnay, Pinot Noir

### REGION

South Eastern Australia

### WINEMAKERS COMMENTS

Chardonnay and Pinot Noir were picked early in the season when the flavour and acid balance were optimum for sparkling wine. After being chilled down, the fruit was then gently pressed as whole bunches, minimising juice contact with the skin to preserve the fruit's delicate characters.

The juice underwent primary fermentation at cool temperatures before being blended together to form the base wine. Sugar and yeast were then added to this base wine, initiating a secondary fermentation. It's this second fermentation that is responsible for producing the bubbles in sparkling wine. The now sparkling wine spent time on lees to develop more complex aromas and flavours.

### TASTING NOTES

COLOUR - Pale straw, with a fine, steady bead.

NOSE - Lifted citrus notes, particularly lemon, an underlying note of red berries, with a hint of brioche complexity.

PALATE - The power, line and length of Chardonnay is the driving force on the palate, with a lovely crisp lemony zing. Some richer strawberry notes add to the complexity, together with a hint of creaminess from time on yeast lees.



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