



SUNNYCLIFF

ESTATE

SPARKLING CHARDONNAY PINOT NOIR NV



GRAPE VARIETY:

Chardonnay (80%) & Pinot Noir (20%)

HARVEST DATE:

Mid-late January

WINE SPECIFICATIONS:

Alc/Vol: 12.5% pH: 3.42
Acidity: 5.3g/L RS: 6.5 g/L

VINIFICATION:

The Sunny Cliff Sparkling Brut is harvested from classic varieties of Chardonnay and Pinot Noir. Early picking and gentle pressing of free run juice was followed by a cold and slow fermentation and extended lees ageing. Each year the best parcels are blended into a modified solera system of at least six past vintages. In this way, fresh new wine is blended with older, more complex flavours. A final secondary fermentation is then initiated to add sparkle to the wine and a small amount of dosage is added to bring everything into harmony.

WINEMAKER'S COMMENTS

COLOUR:

Pale straw with a fine bead.

NOSE:

Elegant and complex with lemon, light malt and fresh bread aromas.

PALATE:

Fresh citrus and stone fruit with hints of brioche, balanced by a creamy mouthfeel and a lovely crisp finish.

IDEAL FOOD MATCHES:

A perfect wine for many occasions. Serve with oysters, smoked salmon, quiche or fresh berries and sorbet.

CELLARING POTENTIAL:

Ready to enjoy now. Serve chilled.

