

# MORTAR & PESTLE

## BRUT

---

**GRAPE VARIETIES RATIO (%) & SOURCE:**

Chardonnay ex South Australia  
Pinot Noir ex South Australia

**HARVEST DATE:**

Various

**WOOD DETAILS:**

Nil

**VINTAGE CONDITIONS:**

This is a non-vintage wine so the final blend may be prepared from various vintages, maintaining consistency of the wine style.

**WINEMAKING/VITICULTURE:**

Vineyard sites that produce generous flavours are selected. Gentle handling in the winery ensures that fruit flavours and delicacy are maximised in the final wine. After blending, the wine spends time on light lees until required for bottling to maintain freshness and increase the complexity of flavour..

**TERROIR/SITE:**

The classic varieties of Chardonnay and Pinot Noir are sourced from a diverse range of sites suited to sparkling wine production.

**TASTING COMMENTS:**

**Colour:** Pale gold with green tints.

**Aroma:** Fresh lifted aromas of citrus, red apples and hints of musk.

**Palate:** Is lively and full of flavour with a creamy texture from extended time on lees balanced by a crisp, refreshing acidity on the finish.



<b>TOTAL ACIDITY (g/L):</b>	6.8
<b>pH:</b>	3.26
<b>ALCOHOL (%v/v):</b>	11.5

---