

# COUNTERPOINT

## BRUT

---

### GRAPE VARIETIES & SOURCE:

Chardonnay ex South Australia  
Pinot Noir ex South Australia

### HARVEST DATE:

February & March

### WOOD DETAILS:

NIL

### VINTAGE CONDITIONS:

This a non-vintage wine but is usually sourced from a single vintage with back vintages blended in as required to maintain consistency of the style.

### WINEMAKING/VITICULTURE:

Fruit is selected from vineyard sites that produce generous flavours. Gentle handling in the winery ensures that fruit flavours and delicacy are maximised in the final wine. To preserve the refreshing acid drive and structure on the palate the base wine does not undergo malo-lactic fermentation. After blending, the wine remains 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 including the warm inland regions of the South Australian Riverland through to cooler vineyard sites in the Barossa ranges and Adelaide Hills.

### TASTING COMMENTS:

Colour: Pale gold with green tints.

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

Palate: The 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.

TOTAL ACIDITY (g/L):	6.80
pH:	3.33
ALCOHOL (%v/v):	11.5

