DUNES & GREENE



Technical Information

Winemaker: Andrew La Nauze Varietal Composition: 84% Chardonnay, 16% Pinot Noir Alc/Vol: 12%

Total Acid: 6.31 g/l

pH: 3.27



DUNES & GREENE Chardonnay Pinot Noir NV

Dunes & Greene vineyards are strategically established in the finest regions of South Eastern Australia, allowing us to craft sparkling wines with character and panache. Dunes & Greene craft sophisticated fizz, marrying the distinctive flavours of Chardonnay and Pinot Noir.

Viticulture & Winemaking

Dunes & Greene is a non-vintage sparkling wine, always a blend of several vintages. This helps to maintain freshness and consistency from year to year.

Vineyard sites are specifically selected for their generous flavoured fruit. Gentle handling in the winery ensures that this fruit flavour and freshness is retained. The base wine undergoes full malolactic fermentation, which adds extra creaminess on the palate. After blending, the wine is kept on light lees until secondary fermentation to retain maximum freshness and flavour.

Winemakers Comments

This Chardonnay Pinot Noir blend imparts delicate aromas of lemon zest, fresh strawberries and cream. Chardonnay is the predominant variety in the blend providing fresh citrus aromas and a refreshing acidity for palate structure and length. Pinot Noir complements the blend by adding richness and creaminess to the mid-palate. Pale blush in colour, Dunes & Greene is a full flavoured sparkling wine with a refined finish.

Enjoy with smoked salmon and dill crostini or berry and pear crumble with mascarpone.