

Mortar & Pestle

Brut NV



TECHNICAL INFORMATION

ALCOHOL (%v/v):	11.5
TOTAL ACIDITY (g/L):	7.23
pH:	3.28
RESIDUAL SUGAR (g/L):	7.8

GRAPE VARIETIES & SOURCE

87% Chardonnay ex South Australia
13% Pinot Noir ex South Australia

HARVEST DATE

Various

VINTAGE CONDITIONS

This is 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.

TASTING COMMENTS

Pale straw in colour with green tints. Fresh, lifted aromas of citrus blossom, red apples and freshly baked pastries. The palate is bright, fresh and delicate. This is a light-bodied sparkling wine with flavours of citrus and brioche.

