



MadFish Vera's Cuvée Sparkling White NV

Varieties

Chardonnay 80%

Pinot Noir 20%

Region

75% Margaret River

25% Great Southern



Technical Notes

This is an Australian wine using the most traditional handcrafted techniques.

In the traditional style of Champagne this blend is handcrafted at each stage of its development, replicating the techniques perfected in France over the centuries. The fruit was early picked from select parcels of the finest Chardonnay & Pinot Noir from our vineyards. Delicate aromas, flavours and natural acidity are preserved producing a light, fresh and fine wine.

Painstaking juice extraction from whole bunches tipped by hand into the press produced pristine low phenolic juice which was fermented to dryness in tank at low temperature, again preserving the natural delicate characters of the grapes. The resultant wine then underwent the secondary bottle fermentation to produce the sparkle. Over eighteen months years resting on the lees in the bottle aided the development of some more complex flavours and aromas. The sediment was then settled by riddling prior to *disgorgement*, corking and *muselet* application.

This is an Australian wine made using the most traditional hand crafted techniques.

Tasting Notes

The colour is very pale with no hint of the red Pinot Noir grapes used in its formation. The nose is fresh and light with citrus and floral aromas complemented by some bready characters. The palate is again fresh and light with a fine bead and a crisp lively finish.

The MadFish Vera's Cuvée Sparkling White NV is an aperitif style best enjoyed young with friends, food and lively conversation.

Tiraged 1st June 2012

Time on Lees 18 months +

Dosage 7.5 g/L

