

Nice.
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TECHNICAL DATA:

GRAPES: Chardonnay

VINTAGE: 2023

WO: Wellington

PH: 3.65

ACIDITY: 5.9

RS: 22.8

ABV: 12.5% Alcohol

Winemaker: Natasha Williams

"Picked on 01 Feb 2023, whole bunch pressed and settled overnight. Spontaneous fermentation and bottled on the 12th day of fermentation @ 1.8 Balling. Allowing fermentation to complete in the bottle and producing Methode Ancestrale sparkling wine. Wine was left on the lees for 6 months. Bottles were riddled and disgorged in Aug 2023."

