

La Vie



WINEMAKING

Sourced from the Adelaide Hills, the Chardonnay was selected from the coolest block at the bottom of the valley and the Pinot Noir from a small planting of sparkling clones; both blocks are limited to three tonnes per acre.

The fruit was cold pressed, followed by a cold slow ferment with partial French oak fermentation. The wine was stirred on lees for six weeks and a portion of the wine underwent malolactic fermentation. Selective blending of back vintage wines prior to the secondary fermentation was also undertaken to add layers of complexity.

WINEMAKER'S NOTES

The bouquet of La Vie is a beautiful mix of fresh toast and baked biscuit, green apples and strawberries; reminiscent of lazy summer picnics. Persistent streams of fine bubbles twist their way to the top of the glass. The palate is tight and lean but delivers complexity. A crisp acid structure is balanced with residual sugar to soften yet still retain the balance required on the palate.

TECHNICAL ANALYSIS

Alc / Vol: 12.5%
Total Acid: 8.5 g/l
PH: 3.1
Residual Sugar: 10.5