

Rose Methode Champenoise 2001

Winemaker: Anthony Miceli

Picked: 26/3/01

Tiraged: 10/1/02 (Cope Williams, Romsey, under supervision).

Disgorged: First disgorged June 2003, in batches, matured on lees until just prior to despatch (recently disgorged).

Winemaking: Picked at much less than normal ripeness, to retain acid levels and aiming to achieve the fine and delicate flavours that set Champagne apart from many Australian sparkling wines. A blend was made of the classic varieties Pinot Noir (74%), Chardonnay (13%), and Pinot Gris (13%). Part of the blend was processed as white base juice, and part of this wine is from ripe Pinot Noir, crushed, then pressed after 12 hours skin contact to extract pink colour. This juice for the base wine was fermented warm (25-27 deg C) to maximise vinosity rather than fruitiness.

The wine was tiraged at Kilchurn (Cope Williams) and then disgorged after more than 6 years maturation on lees, with enough ready for sale and the remainder to be freshly disgorged as required.

Oak: Nil

Malolactic Fermentation: 100%

Analysis: Alc 12.5 % /vol, pH 3.00, TA 9.2 g/l Sugar (dosage) 6.0 g/l

Tasting Notes

This wine is a blend of Pinot Noir, Chardonnay, and Pinot Gris, fermented in this bottle, with yeast contact of more than 18 months. The blend of varieties gives structure and complexity to the wine.

The colour is a brilliant very pale salmon pink.

The palate is rich and flavoursome, with creamy and toasty yeast, pinot noir fruit, great length, and a clean dry finish.

Cellaring:

The nature of methode champenoise is that the maturation takes place in bottle prior to disgorging, at which stage the wine is ready for consumption. For those who like bottle development in the wines this wine will continue to gain richness, as does a table wine, over 5-10 years (but at the expense of its sparkling character).

Winemakers Comments :

This wine is aimed at reproducing the spectrum of flavours and palate structure of sparkling wines from Champagne. We feel this wine is comparable in style and quality, and altogether different from most sparkling wines made in Australia. This is a more full bodied wine, with the contribution of riper pinot character, and definitely not at all sweet.

Awards:

GOLD Royal Melbourne Wine Show 2008 Class 54

SILVER Bathurst Class 4090

SILVER Cowra Wine Show 2004

4.5* rating 92 Halliday Wine Companion 2009

RECOMMENDED Wine Wise October 2004

4**** 2005 Halliday Wine Companion

BRONZE Royal Melbourne 2005

BRONZE Cowra 2005 Class 75