

TASTING NOTE

SALENA SPARKLING CHARDONNAY PINOT NOIR 2009



About This Wine

A first for Salena Estate, this fruit driven sparkling wine was firstly picked at optimal ripeness for sparkling production and only the free run juice cold settled. This was then fermented in several batches at low temperature - using yeast strains that were specially selected for this wine style. On completion of fermentation the wine was racked and shortly aged on light yeast lees to add further complexity. Tasting and assembly of the final blend was completed before cold stabilisation, filtration and secondary fermentation. This classic sparkling style is made from the traditional grape varieties of Chardonnay and Pinot Noir.

Vineyard Region

Riverland, South Australia

Grape Varieties

Chardonnay 65%
Pinot Noir 35%

Vintage Conditions

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour.

WINEMAKER'S COMMENTS

Colour

Pale straw with a slight hint of blush.

Nose

A clean aroma suggestive of apples, citrus and toast.

Palate

Secondary fermentation has produced a soft creaminess, suggestive of almond and apple like aromas with a hint of brioche and some richness. A wine to be enjoyed on any occasion

Laboratory Analysis

Alc/Vol : 12.0% pH : 3.10 Total Acid : 6.7g/L Residual Sugar : 12.3g/L