

Tyrone's Turn Brut Cuvee

Vintage

Tyrone's Turn Brut Cuvee was vintaged from a selection of traditional sparkling white grape varieties. The fruit was harvested early in the ripening season, with fairly moderate Baume (10-11) and reasonably high levels of natural acidity.

Each variety was pressed separately before undergoing primary fermentation.

The individual parcels were then combined to form a base - which at this point remained a 'still' wine. The winemaking objective at this blending stage was to ensure a degree of mouthfeel and complexity in the final wine after bottling.

Vinification

The blended base wine was then sweetened and combined with a specially selected yeast strain before being allowed to undergo a secondary fermentation. This took place under carefully controlled temperature and pressure conditions and lasted about six weeks. It was this fermentation that provided the 'bubbles' in the finished

wine. The wine was allowed a period on its yeast lees to provide further complexity and then clarified before bottling.

Description

The wine shows an appealing pale straw colour, with the slightest of green tinges at the meniscus. These colours will gradually deepen to a yellow gold over time. The bead is fine, lively and persistent, rising steadily through the wine to form a delicate mousse at the top.

A burst of apple and citrus are first apparent in the bouquet, followed by more subtle melon characters.

The palate is medium-bodied with a delightful freshness that makes this wine so appetising. A degree of sweetness is evident which is balanced by a bracing acidity, while the flavours are quite persistent and long-lived, lingering delicately on the palate.

Tyrone's Turn Brut Cuvee is an all-occasion sparkling wine. Enjoy it well chilled, with or without food, but always in good company.



Technical

Alcohol by volume;	11.0%
pH;	3.2g/L
Total Acid;	6.5g/L
GI;	100%
	South Australia