

STORM BAY

Follow the Coal River just 3 km north from the picturesque sandstone village of Richmond in southern Tasmania and you come to Nocton Vineyards where the rich dolerite-based soils and the Triassic sandstone subsoil coupled with long, slow ripening produce wines with finesse and elegance perfectly representative of Tasmania's cool maritime climate.

Storm Bay Cuvee NV

Notes

Variety	Pinot Noir 40% Chardonnay 60%
Method	Traditional Disgorged
Oak	Minimal

Tasting Notes

Pale gold with quite vigorous but fine bubbles, which is just what the doctor ordered. The nose is bright with aromas of fresh-baked muffins and blackcurrant...almost like kir royale without the need to add cassis. The palate is dry and firm with lemon pith, mandarin and chestnut which the bright acidity and bubbles take out to a strong, even finish.

Winemaking

Although a non-vintage, this is a wine intended to show class and complexity.

40/60 pinot noir/chardonnay – traditional method with over 2 years on lees. At disgorging, the blend is enriched with the addition of reserve material aged in old oak barrels for a minimum of 12 months.

Food

If anyone has found a better food/wine experience than Tassie bubbles with Tassie oysters then let me know.

