

Dreamtime Pass NV Brut

Region:

The fruit for this wine was harvested from our vineyard in Red Cliffs,
North
West Victoria.

Harvest Date:

Early February.

Vinification:

Classic varieties, early picking, gentle processing of exclusively free run juice, good attention to juice composition and clarity, cold and slow fermentation with classic sparkling wine yeast and then extended yeast lees aging – these were the hallmarks of our base wine production. Delicacy and freshness resulted. The different varietal parcels were blended and a 'reserve' volume included for depth and complexity. Then a second fermentation was initiated to naturally charge the wine with its fizz and to bring everything into harmony.

Grape Variety:

Chardonnay & Pinot Noir

Winemakers Comments: Phil Spillman

Colour: Pale straw with a fine bead.

Nose: Delicate and complex with notes of lemon, Camembert, apple pie and crusty bread.

Palate: Finely balanced with a soft but fresh finish, the complex flavour roll into a mouth-filling and slowly melt away

Wine Specifications:

Alc/Vol: 13%

pH: 3.10

Acidity: 7.3g/L

Cellaring Potential:

There is not need to bottle age this wine as complexities have already evolved. Serve cold.

Ideal Food Matches:

A lovely starter for many occasions. You'd do well to serve it with crusty Italian bread and good olive oil or with mussels, oysters, pickled squid or a nice soft cheese like Havarti or Camembert. And it would be divine with a baked cheesecake or crème caramel.