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Devil's Corner NV Cuvee

"A light fruity wine with hints of apple - ideal for a summer brunch or with a platter of cheese and fruit." - **C. Linke, Epicurean, Victoria**

There's a nice mix of freshness and complexity, with gently yeasty notes on the nose here, apples and a pastry-like savoury thread ... This is straightforward and well pitched. 90 points." - **Nick Stock, Good Wine Guide 2013**



Serve with: A wide range of canapés or a platter of fresh Tassie oysters. It is also the perfect partner to salt and pepper squid with a light chilli dipping sauce.

Wine Analysis

Alcohol 12.0%
Acid 6g/l
pH 3.12

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The Wine

A pale, straw-coloured sparkling wine with medium bead and good persistence. The emphasis is on the bright and lively aromas of ripe new season's apples and a citrus fruit tang. This wine has a well-balanced palate dominated by fresh crunchy apple, a touch of citrus and just a hint of yeasty complexity. It is lively and fresh in the mouth with a good persistence of flavour and a finish that is dry and refreshing. This sparkling is fresh, lively and ready to enjoy without any need for further cellaring.

The Grape Variety

The blend of the different wines used to make sparkling wine is called the cuvée. Premium cuvée for sparkling wine is made from various combinations of the grape varieties, Chardonnay, Pinot Noir and Pinot Meunier. When grown in areas that experience cool ripening conditions like Tasmania, the varieties produce sparkling wines of finesse, elegance and delicacy of flavour. The ultimate factor that determines overall quality in the production of sparkling wines is the grape varieties represented in the various parcels of wine for blending. Chardonnay from cool regions provides finesse, lightness and elegance and on tasting is detectable initially due to its aromatic lift and relatively high fruit intensity. On the other hand, Pinot Noir, the backbone to many sparkling wines, provides fullness, weight and length to the palate.

Technical Information

This Cuvee is made from a blend of pinot noir and chardonnay grapes from selected sites in our Tamar Valley vineyards. It contains a blend of parcels of wine from several vintages each contributing its own subtle layer of flavour and complexity. Initial fermentation took place in stainless steel tank under strict temperature control to allow us to retain maximum fruit aroma and flavour. Secondary ferment also took place in tank and the wine was then bottled under pressure to protect its lively sparkle. This method delivers bright, fresh fruit characters without the intrusion of flavours and aromas derived from yeast lees. It was bottled with an alcohol of 12.0% a T.A. of 6g/l and a pH of 3.12.

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