

POLLYANNA POLLY



Sparkling White NV

Adelaide Hills, Chardonnay (89%) Pinot Noir (10%) Pinot Meunier (1%)

The Name

The Pollyanna Principle is the tendency for people to remember pleasant times more accurately than unpleasant ones.

Chester's mother, Pauline, was a living testament to this truth, always looking on the bright side of life. An eternal optimist, she was known to family and friends alike as Pollyanna Polly.

The Winemaking

These traditional sparkling varieties are sourced from the cool climate Adelaide Hills, and are picked early to retain high natural acidity. Small batches of these low yielding grapes are gently pressed in stainless steel basket presses.

Following primary and partial malolactic fermentation the individual parcels are bottled and inoculated with yeast and sugar to encourage a secondary fermentation. The cuvee is fermented in the bottle to develop complexity for approximately four years. This is a dry style sparkling with minerality, a crisp acid backbone and layers of flowers, fruits and toasty savoury nuances - perfect for any celebration!

The Characteristics

Evolving with every release, the Pollyanna Polly unveils a complex nose of chamomile, brioche, and aldehyde. The palate, beautifully balanced and dry, exhibits intense lemon, green apple, and hazelnut flavors. Older base wines and expanded blending options enhance Polly's allure. Attention to every detail ensures an elegant, shy nose with waves of marzipan, biscuit, and brioche. The palate, a magical interplay of Chardonnay's freshness, Pinot Noir's spicy depth, and Pinot Meunier's softness, culminates in pleasant dryness. The result is a wine with marvelous texture, silkiness, and a lingering finish—a testament to well-balanced acidity and meticulous craftsmanship.



Residual sugar	6.6 g/L	Alcohol	12.5%
pH	3.03	Titrateable acid	8.1
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton