



# ESTATE

WITH THE FIRST PLANTING OF OUR VINEYARDS IN 1969, WE SET OUT ON A JOURNEY TO CREATE AUTHENTIC ESTATE GROWN WINES. NOTHING PREPARED US FOR ITS OVERWHELMING SUCCESS, WITH THE FIRST VINTAGE AWARDED A GOLD MEDAL IN EVERY NATIONAL WINE SHOW ENTERED. WHILE THE RANGE HAS SINCE GROWN TO INCLUDE MORE VARIETIES, EVERY BOTTLE IS STILL CRAFTED AT OUR CLARE VALLEY ESTATE WITH THE SAME CARE AND ATTENTION AS THAT VERY FIRST VINTAGE.

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## PINOT NOIR CHARDONNAY BRUT CUVÉE NV

### COLOUR

At release, the wine is a pale yellow colour.

### NOSE

At release, the wine displays clean citrus/lemon fragrances along with lifted floral blossom, toffee almonds, crème brûlée and underlying hints of vanilla and rose water.

### PALATE

Initially the wine displays fresh citrus zest and stone fruit with a subtle honeyed toast and poached pear richness. The mid-palate then showcases a creamy softness, layered with vanilla and sweet spice. Overall, the wine is well-balanced with a fine, delicate mousse and finishes with clean and crisp, refreshing acid. Nuances of crème brûlée, quince, and a tingling minerality accompany the finish.

### CELLARING NOTES

Crafted for immediate enjoyment.

### TECHNICAL DETAILS

Alcohol	12.5%	Acid	6.5g/litre
PH	3.20	Residual Sugar	0.3g/litre

