

SILVERWING NV BRUT SPARKLING WINE



Tasting Notes

Color:	Pale straw, vibrant.
Nose:	Clean peach and floral notes are predominant, with underlying toasty character adding complexity.
Palate:	Stone fruit flavors from the Chardonnay combine with the subtle flavors of Pinot Noir, to produce a full flavored yet elegant style of Australian sparkling wine. Soft and full on the palate, balanced by fine acid.
Aging:	Drink whilst young and vibrant, but will cellar for 1-2 years.

Winemaking Information

Chardonnay and Pinot Noir are picked early to capture crisp fruit characters and provide finesse to the palate. This wine is produced using two methods of sparkling wine production. The Chardonnay is produced using the Charmat method and the Pinot Noir via the Transfer method. Both these techniques contribute to the complex aromas and creamy texture of the wine.

The winemaker aims to achieve a consistency of flavor intensity and style with this wine. As such, various parcels of Chardonnay and Pinot Noir fruit from different vintages can be blended together to achieve the desired balance.

Specifications

Alcohol:	12.0%
pH:	3.25
TA:	7.05 g/L



TASTING NOTES

Wines imported by The Country Vintner, Inc.

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