

2003 Cuvée

Chardonnay & Pinot Noir blend

Mornington Peninsula Wine



2003 was a far better and warmer year than its predecessor, but the cooler sites around Merricks produced excellent sparkling base fruit, with good natural acidity, but with a slightly riper flavour spectrum. It is a blend of Chardonnay (60%) and Pinot Noir (40%).

Particular attention to the pressing of the chilled, hand harvested grapes, to avoid any extraction of astringent components gave us fragrant and delicate juices and resulting base wine. The tirage took place in November 2003, and the wine has been ageing on lees for three years to develop complexity. Disgorged in November 2006, this wine is ideal drinking over the next two-three years – whatever the celebration.

Tasting Notes

- Colour** Very pale straw gold, steady bead of tiny bubbles.
- Aroma** A complex bouquet of honey and almond biscotti characters derived from the yeast autolysis supports the fruit aromas of peach and strawberries.
- Palate** A mouthfilling mousse, with the delicate yet complex flavours of the bouquet reflected on the palate. Very fine, with natural acid balancing the low dosage, the palate is long and seamless.

Technical Analysis

Alcohol	12.5% v/v
pH	3.20
TA	10.0g/L
Residual sugar	3.5g/L
Bottled	November 2003
Released	November 2005
Winemaker	Geraldine McFaul

