

# DEAKIN ESTATE Brut NV NV



<b>Category:</b>	WINE
<b>Style:</b>	SPARKLING METHODE
<b>Variety:</b>	METHODE CHAMPENOISE
<b>Region:</b>	VICTORIA
<b>Vintage:</b>	NV
<b>Volume:</b>	750ml
<b>Vinification:</b>	Made in the Charmat method with the classic varieties of Chardonnay and Pinot Noir. Grapes were picked early with gentle processing to extract the exclusively free run juice. A cold and slow fermentation with sparkling wine yeast and extended lees aging ensured a delicate and fresh base wine. The different varietal parcels were then blended and a reserve volume included for depth and complexity. A second fermentation was initiated to naturally charge the wine with its bubbles and to bring ever
<b>Appearance:</b>	Pale straw in colour
<b>Bouquet:</b>	The nose is delicate and complex with notes of lemon, Camembert, apple pie and crusty bread
<b>Palate:</b>	Lively fresh fruits, citrus, creamy bubbles
<b>Technical Analysis:</b>	
<b>Packaging:</b>	6 x 750ml      Hancocks Product: <b>20783</b>