

BAY OF FIRES

Tasmanian Cuvee Brut NV NV



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	METHODE CHAMPENOISE		
Region:	TASMANIA		
Vintage:	NV		
Volume:	750ml		
Vineyard:	The Bay of Fires wines were born of a desire to make cool climate wines of classical structure, combining fruit intensity with refinement, complexity and persistence of flavour. Made from small, high quality selections of fruit from across Tasmanias viticultural regions, Bay of Fires Tasmanian Cuvees celebrate the unique cold climate and ancient soils of the Island		
Vinification:	Hand picked fruit, from renowned sites throughout the prestige sparkling wine regions of Tasmania, this blend of the noble sparkling wine varieties of Pinot Noir and Chardonnay were judiciously blended, before extended maturation on yeast lees and the use of oaked aged reserve contributes to the additional dimension and depth to this wine.		
Appearance:	Crystal clear in colour with a fine and persistent bead.		
Bouquet:	A very complex wine exhibiting toast, lanolin, sea brine and fresh yoghurt characters.		
Palate:	Finely structured and yet is long, powerful and complex. Multiple layers of oyster, truffle and cherry brandy build in this intriguing wine. The wine has great depth of character from extended ageing and yet retains a fresh vibrancy of life.		
Cellaring:	3 - 5 Years		
Food Match:	SELECT FROM THE DROP DOWN ONLY		
Technical Analysis:			
Alcohol:	12.50%	pH:	3.02
Residual Sugar:	12.2 g/L	Packaging:	6 x 750ml
Titrateable Acidity:	7.1 g/L	Hancocks Product:	24200