



GRANT BURGE

Methode NV



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| Category: | WINE | | |
| Style: | SPARKLING METHODE | | |
| Variety: | METHODE CHAMPENOISE | | |
| Region: | BAROSSA | | |
| Vintage: | NV | | |
| Volume: | 750ml | | |
| Vineyard: | Our Pinot Chardonnay Methode Traditionelle is made from a majority of fruit grown in the elevated cool climate regions of the Adelaide Hills and Eden Valley. | | |
| Vinification: | The pinot noir & chardonnay grapes are hand picked. The grapes are then cooled to 4C for maximum flavour retention. The grapes are wholebunch pressed with the juice then clarified and fermented at controlled temperatures. The percentage of pinot noir in the blend has gradually been increased to give greater depth of flavour and now sits at about 70%. The blend spends 30- 32 months on tirage before disgorging and liqueuring. | | |
| Appearance: | Tinged with copper hues. | | |
| Bouquet: | Biscuit- like nose combined with ripe strawberry and peach characters. | | |
| Palate: | The palate is rich and generous with a real vitality thats heightened by the creamy mouth-feel. | | |
| Technical Analysis: | | | |
| Alcohol: | 12.50% | Packaging: | 6 x 750ml |