



## WAGTAIL PINOT NOIR CHARDONNAY

### TASTING NOTES

*This, Méthode Traditionnelle wine, displays a lift of honeysuckle and citrus blossom giving way to delicate aromas of pink lady apples, strawberries and subtle brioche characters. The palate is well-structured with great acid and texture. A tantalizing mousse with crunchy green-apple and strawberry flavours, and the natural acidity gives the wine a taut and clean finish.*

### WINE ANALYSIS

Blend.....	72% Pinot Noir, 28% Chardonnay
Alcohol.....	12.0%
pH.....	3.27
Total Acidity.....	6.5 g/L
Triage.....	12 months
Disgorged.....	11 August 2017

ESTATE GROWN



# 2016

### VINTAGE NOTES

The 2016 growing season produced very good yields at our single vineyard. It was a relatively warm start to the season, before cooling off to provide optimal ripening conditions. The Pinot Noir component, clone D5V12, was harvested at 10.7 Baume, capturing beautiful strawberry characters with natural acidity. The Chardonnay component, clone I10V1, was harvested at 11 Baume, aiming for bright acidity and green apple characters. Both parcels were handpicked in mid-February in the early morning.

### WINEMAKING NOTES

The wine undergoes passive oxidative handling throughout pressing to decrease phenolics. Fermented in small batch lots at low temperatures to maintain fruit and characteristics of our specific terroir. Non-malolactic fermentation maintains the succulent acidity.

Aged on lees post primary fermentation for 3 months in stainless steel tanks with regular batonage to add texture to the base wine. The wine is then blended, stabilized, triaged and aged on lees for a further 12 months in bottle. Longview Sparkling Pinot Noir Chardonnay will age for 5 to 8 years.

ADELAIDE HILLS