

2019 Blanc de Noir Sparkling White

OUR SPARKLING WINE COMBINES PRETTY AROMATICS WITH A CRISP, CLEAN PALATE AND A FINISH THAT LEAVES YOU WANTING ANOTHER SIP.



ANDREW QUIN
Winemaker

Variety | Blend

48% Grenache, 45% Pinot Noir, 7% Chardonnay

Pre-Vintage

Rainfall: Average Winter and Spring rainfall | Low Summer rainfall
Temperature: Cool spring leading to warm Summer
Upshot: Low crops | Return to standard flowering and fruit set | Frost and hail events

Vintage

Rainfall: No rainfall during the vintage period
Temperature: Warm conditions throughout
Upshot: Fast ripening conditions | Condensed Vintage | Intense flavours and tannin | Wines of power and structure

Winemaking

Fermentation: Pressed | Juice Oxidatively Handled | 48-hour Cold Settling | Cool Fermentation (12-18°C) | Sugar Consumption <1°Baume per day
Secondary fermentation in pressure vessel
Oak: French: 100% seasoned barrels | Natural malolactic fermentation | 8 months maturation
Tech. Analysis: Alcohol: 11.5% | pH: 2.83 | Acid: 8.0g/L | RS: 10.5g/L

Noteworthy Dates

Harvested: 11th February-14th February 2019 | **Bottled:** July 2019 | **Released:** October 2019 | **Enjoy:** Now to 2024

Sensoral Information

Profile: Red Apple Skin | Strawberry | Roasted Almond
Texture: Clean and crisp | Perfect acid and sweetness balance

Characteristics

Animal: Greater Flamingo
Vehicle: Volkswagon Golf GTI
Musical: Piccolo



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