

2019 [FEIRE]

Methode Traditionelle

Blanc De Blancs

EDEN VALLEY



[WINEMAKING]

The 2019 [FEIRE] Blanc De Blancs Sparkling was made using an intricate process called *Methode Traditionelle*—the same time-honored approach used to make French Champagne. The Chardonnay fruit was picked early and sourced from the cool climate of Eden Valley, a high altitude sub-region in the Barossa. The freshly pressed juice is immediately settled and cold fermented in stainless steel.

The base wine is tiraged and yeast is introduced into the bottle with sugar for a secondary fermentation under pressure (which creates the fine bead of bubbles). This wine was 'En Tirage' for three years where the secondary characters developed in the wine. It was hand-riddled in 2022 and disgorged in December the same year. The wine is ready to drink, but it will age gracefully for approximately 5 years.

This Chardonnay cuvee is the epitome of finesse and elegance.

[COLOUR] Medium straw

[NOSE] Freshly baked bread with grapefruit and white musk top-notes and mineral undertones

[PALATE] The Chardonnay grapes are picked early, when sugar levels are lower and acid levels are higher achieving balance and a crisp, flinty taste on the palate. Since it is a vintage wine that has been aged on lees the complexity of flavours include lemon cream, honey, almond and toast - an impressive flavour profile whilst retaining freshness and vibrant bubbles. The consistent fine bead is also noteworthy resulting in a special offering and well beyond your standard Australian sparkling wine.

[TECHNICAL]

ALC 12.0% v/v | RS 2.5g/L

VINEYARD | EDEN VALLEY

ONLY 3975 BOTTLES PRODUCED.

A handwritten signature in cursive script.

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