



Nothing but the wine.

## PATRICIA

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### 2004 Patricia Pinot Noir, Chardonnay & Pinot Meunier Brut

Release date - 1 March 2009

#### The wine

The Patricia Brut shows a golden straw colour with a fine persistent bead. The nose is lifted with a rich yeast autolysis character and hints of citrus and apple. The palate is full bodied, complex and rich with prominent citrus flavours, with a bready character that lingers. The palate is creamy and elegant with a crisp, dry finish and refreshing acidity. Enjoy this wine over the next 3 to 4 years.

#### Technical information

All the fruit for the Patricia Pinot Noir, Chardonnay & Pinot Meunier Brut is grown at our high altitude Whitlands vineyard, where the climate is ideal for retaining the type of acidity that is essential for this style of wine. The vineyard is located at 800m above sea level in the sub-alpine area at the top end of the King Valley.

The 2004 vintage is 52% Pinot Noir, 25% Chardonnay and 23% Pinot Meunier. The fruit was hand picked in March and whole bunch pressed in air bag presses. The grapes are very gently pressed to yield 500 litres of juice per tonne (compared with 700-750 per tonne for table wines) to minimise the impact of the harsher compounds from the grape skins.

The base wines all underwent malolactic fermentation to add complexity to the blend. The secondary fermentation was deliberately extended to produce a fine bead, then the wine spent 4 years on lees gaining further complexity. The wine was then disgorged and liqueured, with an alcohol of 12%, a pH of 3.15 and an acid level of 7.3 g/L

This wine was made in strict adherence to the traditional Methode Champenoise techniques.

#### Serving suggestions

This complex and rich sparkling wine makes the perfect start to a special meal. It would make a great partner to smoked salmon mousse on crostini or natural oysters with sweet rice vinegar, cucumber and salmon roe. Alternatively, try it with hand picked crab meat and watercress finger sandwiches, grilled sea scallops or even a cheese platter with camembert or brie accompanied by dried apple and cashews.

