

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

Pinot Noir, Chardonnay & Pinot Meunier NV

Release date - 20 September 2010

The wine

This current release sparkling wine has an attractive pale green-gold colour with fresh, lively aromas of pear and apple. The wine explodes in the mouth - a soft creamy feeling that is a direct result of the very fine bubble. The green apple flavours carry through to the palate with lemon citrus notes accompanied by the soft creaminess and a delicate and refreshing acid on the finish.

Grape variety

The blend of the different wines used to make sparkling wine is called the *cuvée*. Premium *cuvée* for sparkling wine is made from various combinations of the grape varieties, Chardonnay, Pinot Noir and Pinot Meunier. When grown in areas that experience cool ripening conditions like the King Valley the varieties produce sparkling wines of finesse, elegance and delicacy of flavour. The ultimate factor that determines overall quality in the production of traditional bottle-fermented sparkling wines is the grape varieties represented in the various parcels of wine for blending. Chardonnay from cool regions provides finesse, lightness and elegance and on tasting is detectable initially due to its aromatic lift and relatively high fruit intensity. On the other hand, Pinot Noir, the backbone too many sparkling wines, provides fullness, weight and length to the palate while Pinot Meunier adds fruitiness and roundness.

Technical information

This wine is a blend of different parcels of Pinot Noir 53%, Chardonnay 27% & Pinot Meunier 20%, from cool climate vineyards in the King Valley including 51% from our own Whitlands vineyard. All fruit was gently whole bunch pressed to minimise contact between the juice and the grape skins and seeds. 100% of the fruit underwent malolactic fermentation and after vintage the various wines were assembled and assessed. The selected blend then underwent secondary fermentation in the bottle. The wine then spent time on yeast lees to add complexity and allow greater merging of aged and yeast autolysis characters. It was then disgorged, liqueured and bottled with an alcohol level of 13.0%, a pH of 3.20 and an acid level of 6.7 g/L.

Serving suggestions

This wine makes an ideal aperitif or as an accompaniment to a range of appetisers. It is delightful with natural oysters drizzled with a dressing of chopped coriander, lemongrass, lime juice and olive oil two or three minutes before serving. It would also be ideal with smoked salmon and caviar blinis.



Nothing but the wine.

