

TASTING NOTES

Mission Fête



Viticulture

The fruit was sourced from our vineyards at Greenmeadows in Taradale where we have cultivated grapes for wine production for 100 years. We have pioneered the production of Pinot Gris here for over 50 years. We hand harvest the Pinot Gris and Chardonnay for this wine in late February and early March. The fruit was in perfect health with good flavour development and acidity. The varietal proportions was 94 % Pinot Gris and 6% Chardonnay.

Winemaking

All fruit was carefully placed in the presses, using the most gentle cycle. This fastidious approach meant we only obtained only 500 litres out of a possible 750 litres for every tonne of grapes for our Fête sparkling wine. The respect we showed to the fruit provided the cleanest of musts for fermentation. We chose various yeast strains to achieve the ultimate interest and complexity in the wine. A portion was fermented in French oak barrels for 15 months to further augment the complexity and character of the wine. After blending the cuvée the wine then underwent a secondary fermentation before bottling.

Tasting Notes

The wine is perfumed showing a delicate pear aroma and soft creamy characteristics. The mousse is fine and very persistent. The mouthfeel is clean with nice freshness across the palate showing fresh bread, apple, pear, citrus, cream and nutty flavours.

Alcohol	12 %
Acidity	6.5 g/l
Residual Sugar	9 g /l
Ph Level	3.05

Sept 2015

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