

BLANC DE NOIR
BRUT
NV CUVÉE

PARKER
COONAWARRA
ESTATE

A classic sparkling white wine made especially for celebrations, achievements and milestones.

Careful blending and traditional methods are combined to create a wine of complexity and character.

Winemaking

Blanc De Noir NV Brut is made from the classic sparkling variety of Pinot Noir in the traditional dry or 'Brut' style.

A Non-Vintage, cuvée selection of exceptional parcels has been blended and fermented employing the traditional French method of sparkling fermentation.

Aged on lees for added complexity and texture before disgorging and dosage, the result is deliciously elegant.

Tasting Notes

Vintage: NV

Aroma: Lifted, delicate nose of fresh lemon zest supported by classic strawberries and cream texture and flavour of Pinot Noir.

Palate: The palate is fruit driven and fresh, with added layers of creaminess derived from softening during from malolactic fermentation and extended time on the yeast lees while 'en tirage'.

Analysis

Alcohol 12%
TA 6.2 g/L
pH 3.6
Rs 8.1 g/L

