WARRAMATE EST 1970

2019 SPARKLING

55% PINOT MEUNIER, 45% CHARDONNAY

ALC: 11.5%

VINES
1990 planted Pinot Meunier grown on ancient silty clay loam, blended with Chardonnay planted in 2013 to Clone 124, a specialist sparkling clone bred in Burgundy and renowned for producing large bunches suited to sparkling wine production.

WINEMAKING
Made in the traditional bottle fermented method. Grapes are hand harvested and whole bunch pressed to minimise colour and phenolic extraction. The lightly clarified juice is transferred to old oak barrels for fermentation and matured for eight months before the varieties are blended for overall balance. The wine is then tiraged and left to rest on secondary yeast lees for six years prior to disgorgement, building texture, complexity and depth.

WINE
Pale straw in colour with golden hues reflecting the warmer growing season. Freshly baked apple strudel aromatics bring a sweet, toasted generosity, layered with notes of strawberry and baked apple. Pinot Meunier provides richness and fruit intensity, while Chardonnay contributes freshness and length. Generous and finely textured, the palate combines autolytic complexity with vibrant acidity and a fine, persistent bead.

CELLARING
Once disgorged, the wine is ready for drinking. We disgorge regularly to preserve the vibrancy and complexity in the wine, and finish with a crown seal for added freshness.

ACCOLADES
92 Points - Campbell Mattinson, The Wine Front
92 Points - Melissa Moore, The Real Review

