

BULLOAK

sparkling

Colour: Pale straw
Aroma: Nice citrus lift and red apple
Palate: Fragrant florals with a gentle citrus finish and lengthy acid line

Winemaking:

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised, left on lees and then filtered prior to bottling.

Vintage:

Vintage 2021 was preceded by a relatively wet spring setting the framework for good vine canopy development and yields following the dry conditions of 2019 and 2020. Fortunately, the promised rainfall of 2021 held off during the harvest period with mild conditions leading to excellent varietal expression in white varieties and more refined reds. Sauvignon Blanc, Lambrusco and Cabernet were the stand outs for this season.

Food Match:

Prosciutto and camembert vol-au-vent or salt and pepper calamari

Varietals: Chardonnay, Pinot Noir
Region: Murray Darling
Cellaring: Best enjoyed young
Alc/Vol: 12%
pH: 3.2-3.4
Acidity: 5.5-7.5g/L

