



# ROAD 13



## 2011 JACKPOT SPARKLING CHENIN BLANC

### FIELD REPORT

2011 was a challenging growing year because of the late start to the season. The cool nature of the vintage overall ensured ripening was slower than usual. The good news?! This is the perfect combination of conditions when it comes to making sparkling wine.

### WINEMAKER'S NOTES

The grapes were picked early in the harvest season to preserve the lively acidity and fresh fruit notes of the Chenin Blanc. Primary fermentation took place slowly in tank before fining and the Tirage bottling. The secondary fermentation proceeded slowly in the bottle. The wine was kept on for another 8 years before final disgorging. We think it was worth the wait!

### TASTING NOTES

This sparkling wine is full of flavour, balance and complexity. Biscuity notes and ripe red delicious apple and pear on the nose are followed by a lively, persistent bubble and flavours of ripe apple, white peach and Key Lime pie.

### PERFECT PAIRINGS

Crab. Cake. Popcorn. Promotions.

#### BLEND

100% CHENIN BLANC

#### CHEMISTRY

PH 3.1

ALC 11.5%

TA 9.6 G/L

RS 5.3 G/L

#### PRODUCTION

BOTTLED APRIL 2020

75 CASES

SKU 208772