



# ROAD 13



## 2016 SPARKLING CHENIN BLANC

### FIELD REPORT

The 2016 growing season was long, dry and warm, much like the previous 3 vintages. During harvest the grapes were sampled bi-weekly to measure flavour development while maintaining the lively acidity and then picked at the optimum point of flavour.

### WINEMAKER'S NOTES

Grapes were picked early 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 3 yrs before final disgorging and labelling.

### TASTING NOTES

This beautiful bottle of bubbles has a consistent mousse and a nose of citrus, biscuit and ripe apples. On the palate, this wine delivers flavours of pear, citrus zest, and Granny Smith apple and finishes with a creamy and biscuity flavour. Perfect for celebrating just about anything.

### PERFECT PAIRINGS

Shrimp. Smoked salmon. Popcorn. Balloons.

#### BLEND

100% CHENIN BLANC

#### CHEMISTRY

PH 3.4

ALC 12.6%

TA 5.3 G/L

RS 5.5 G/L

#### PRODUCTION

302 CASES

SKU 820696