

GREG NORMAN ESTATES SPARKLING CHARDONNAY PINOT NOIR (NV)

“Fine wine is one of my passions, and Australian wine in particular. In my opinion, Australia’s innovative winemakers have in recent years taken Australian wines to the forefront of world wine marketing,” said Greg Norman at the launch of his Greg Norman Estates. This sparkling white is a continuation of his desire to release premium typical Australian wine styles.

Winemaker: Chris Hatcher

Tasting Note: The wine is a pale straw green in colour and it has very a fine, yet persistent bead. On the nose there are lifted strawberry, citrus and nutty aromas with just a hint of sherbet character. On the palate it is a medium to full bodied style with generous stonefruit and citrus flavours and a very smooth, yet generous finish.

Suggested food: Well suited as an aperitif style with seafood canapes.

Cellaring: Drinking beautifully now and will do so for several years.

Viticulture: This wine is a combination of chardonnay [57%] and pinot noir [43%] sourced from premium vineyards within the premier grape growing regions of Adelaide Hills, Langhorne Creek and McLaren Vale. The fruit was hand picked to ensure maximum control of natural freshness and retention of primary flavours.

Vinification: Traditional sparkling wine production techniques were used in the production of this wine. Whole bunch pressing was utilised to generate more fruit driven elegance and skin phenolics were well measured. The wine was bottle fermented and spent on average 24 months on lees before disgorgement in October 2000.

Technical Analysis

Bottling Date: October 2000

pH: 3.06

Acidity: 7.2g/L

Alcohol: 11.4%

Residual Sugar: 9.9

