



Home Block Sparkling Brut

It all began in 1986 with our small Home Block vineyard. After three decades of making award-winning, estate grown wines from our signature vineyard sites, we figured we had something to celebrate. So we looked high and low for a perfectly balanced, single vineyard sparkling that met our hard-to-please standards. And since we couldn't find one, we made one. Delicious problem solved.

THE VINTAGE

An unusually wet spring led to a later start to the season; however, 2017 in its entirety was a hotter, more compressed season than normal. Bud break was 2 - 3 weeks earlier than in 2016, with an earlier harvest by 3 weeks. On average, the season brought smaller berry size, clusters and yields. Though yields were slightly smaller, fruit quality was excellent, characterized by high flavour concentration, moderate alcohol, balanced tannins, complexity and natural acidity.

TASTING NOTES

Lovely flavours of orange, tangerine, and flowers. The mousse is smooth with a soft entry and long lingering finish. A bright, fresh wine perfect for celebrating!

TECHNICAL INFORMATION

HARVEST DATE	September 13, 2018
BLEND	100% Muscat Ottonel
FERMENTATION	100% stainless steel
AGING	6 months on lees
BOTTLING DATE	August 31, 2019
CASES PRODUCED	575
ALCOHOL	10.0%
TOTAL ACID	7.2 g/l
RESIDUAL SUGAR	13 g/l
PH	3.2
CELLARING	Enjoy now

