

TRENTHAM

ESTATE



RESERVE

BLANC DE BLANC NV

This Method Champenoise - or traditional bottle fermented - Blanc de Blanc has been made from pristine Chardonnay fruit selected from northern Tasmania for our Reserve range which aims to epitomise the best these regions have to offer.

THE WINE

Medium straw colour with a very fine, persistent mousse, it's incredibly refined and elegant with soft, dancing bubbles. A tangy lemon, lime and brioche nose echoes to the palate with delicate crunchy green apple, almond meal and subtle yeast flavours and a long, full finish.

THE VINEYARD

Sourced from cool climate northern Tasmanian vineyards renowned for producing quality sparkling wines with naturally high acidity and delicate ripeness.

THE WINEMAKING

Hand-picked Chardonnay grapes were whole-bunch pressed and the free-run juice was fermented long and cool. The base wine was put through full malolactic fermentation to achieve balance and weight. The wine was tiraged at the start of 2020, then disgorged in March of 2021.

ANALYSIS

Varietal:	Chardonnay
Region:	Northern Tasmania
Alcohol:	12.0%
Acid:	7.0 g/l
pH:	3.22
R/S:	9.5 g/l