

TYRRELL'S



SPARKLING CHARDONNAY PINOT NOIR BRUT NV

Winemaker's Notes

Made from a blend of Chardonnay and Pinot Noir predominantly from a vineyard purchased in 1982 that was replanted to Chardonnay in the early 1990s. This vineyard was selected for sparkling wine production as it gets its flavours early at low sugars, and with a natural acid balance. The grapes were harvested at night at 10 baume, gently pressed to ensure minimal colour pick up, and then fermented in stainless steel at approximately 16 degrees for two weeks.

Following primary fermentation the wine was left in tank with lees for four months prior to bottling, and the second ferment. Chardonnay and Pinot Noir are the two major varieties for sparkling wine, and the nose has fine yeast and biscuit dough aromas whilst the palate has plenty of crisp Chardonnay flavour and a light crack yeast character. To suit the style the Tyrrell's family enjoys, it has creamy texture, generous fruit and fresh acid on the finish to balance and refresh the palate.

Tasting Notes

The Chardonnay and Pinot Noir combine well to create a sparkling wine that is light and fresh. The nose gives off fine yeast and biscuit dough aromas whilst the palate features crisp chardonnay flavours and light crack yeast lees characteristics. The yeastiness adds a creamy texture and the generous fruit flavours give good weight and length. The acid on the finish balances and refreshes the palate.

Alc 12.0% | pH 3.10 | TA 7.50 g/L

THE STORY OF TYRRELL'S SPARKLING

The Tyrrell family began producing traditional method Champagne Noir sparkling in 1978. This followed a visit by Murray Tyrrell to a bollinger press house, and the family's already great love of champagne. This wine is produced in our style with flavour and softness so that you can begin drinking it early in the day and still enjoy it just before bed time.