

# TYRRELL'S



## SPARKLING ASHMANS BRUT NV

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### Winemaker's Notes

The grapes were harvested in early February and the juice was separated from the skin and settled prior to fermentation. The juice was fermented in stainless steel tanks and then left on lees for further complexity. The resulting wine was fined prior to bottling.

### Tasting Notes

An elegant sparkling with excellent depth of flavour. A fresh, clean finish with citrus blossom notes. Lightbodied with a touch of creaminess on the well-balanced palate.

### Serving Suggestion

Serve slightly chilled.

Great served as an apertif and will complement an endless array of food styles.

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## THE STORY OF TYRRELL'S SPARKLING

A European trip in 1977 sparked third generation winemaker Murray Tyrrell's interest in Australian sparkling wine production. Murray already had a love of Champagne and *"a stop was made at the Bollinger press house where Dad traded his expertise on how to best use a hand press for some time spent with their winemakers,"* says Bruce Tyrrell. *"The next day, he called me with instructions to buy all the Pinot Noir grapes on light soils in the Hunter Valley because he reckoned he could make champagne as well as the French did."*