



2003 Kreglinger Brut de Blancs

Located in the prestigious maritime wine region of northern Tasmania at a latitude of 41° south, the cool coastal slopes of the Pipers Brook wine region and the east-southeast facing slopes of our Kreglinger Vineyard have produced a truly exceptional cuvee. This cuvee has captured all the unique characteristics and expression of fine sparkling wine, utilizing the noble grape variety of chardonnay to produce this outstanding Kreglinger Brut de Blancs.

Vineyard Sources

This wine is sourced from specific sparkling vineyard sites in the Pipers Brook district. These sites are all based on basaltic soils and are east-southeast facing. This aspect gives a ripening potential expressed in day-degrees summation of around 950–1050 day-deg C. This compares favourably with conditions in the French district of Champagne (1030 day-deg C).

Viticulture

Grapes were harvested early March between 9.5 and 10 Baume and with 12-14 gm/litre of titratable acidity. Despite this naturally high acid structure, the grapes have undergone a full ripening process and as a result have restrained but fully developed flavours. The natural acidity of the grapes also confers considerable ageing potential to the wine.

Trellising: All grapes are grown on narrow spaced vineyards (1.5m-1.9m row spacing). The vines are vertically shoot positioned (VSP), hand pruned in winter and hedge trimmed in summer.

Winemaking

The grapes are all hand picked in small parcel lots and carefully transported to the nearby winery where they are delicately pressed within an hour of picking. Modern computer PLC controlled Bucher airbag presses are used with our own modified champagne cycle, to produce around 400 litres per tonne of free run juice from the whole bunch pressed grapes. Only this pure free run juice (cuvee) component is used in the Brut de Blanc. Base wines were fermented entirely in old, neutral French oak barriques and aged on gross lees until the tirage blend took place in the new calendar year, followed by the tirage. The wine was then stored in a temperature controlled cellaring environment to enhance bottle fermentation and style evolution. The wine was disgorged in mid 2009, followed by some time on cork prior to release.

Tasting Note

- Colour:** Crystal and lime, with a very fine and persistent bead.
- Bouquet:** A fragrant bouquet reminiscent of white lilies with a bright confectionary depth of aroma and flavour, Belgian white chocolate, honey, sherbet and a hint of candied peel fruits entice the senses.
- Palate:** The palate is lively and buoyant, sophisticated with numerous layers, soft whipped egg white, meringue, the refreshing zing of quartz/flint minerality and sherbet-like characteristics. Fermentation in old French oak barrels and several years spend on tirage has added complexity, imparting a nutty nougat character.
- Ageing Potential:** Will reward cellaring in optimal conditions. Drink now to 2014
- Analysis:** Alcohol: 12.5% pH: 3.00 Titratable Acidity: 8.6g/L
- Food suggestions:** Perfectly served as an aperitif, or with smoked salmon, Caviar, char-grilled seafood or crab mousse, scallops in a white wine and butter sauce. This wine is equally delicious as an accompaniment to a range of desserts including strawberries and cream, crème brulee or meringue with fresh Tasmanian berries.

René Bezemer
Chief Winemaker

