



## 2005 KREGLINGER VINTAGE BRUT

### LOCATION AND ASPECT

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 has produced a truly exceptional cuvee. This wine has captured all the unique characteristics and expression of fine sparkling wine, utilising the noble varieties of pinot noir and chardonnay, the result is this outstanding Kreglinger Vintage Brut.

The cuvee for this wine is sourced from a specific sparkling vineyard. This site, known as the Kreglinger Vineyard, is based on basaltic soils and has distinctive east-southeast facing slopes. This aspect in the Pipers Brook wine region gives a ripening potential expressed in day-degrees summation of around 950–1050 day-deg C whilst retaining the ideal acid ratio of tartaric and malic acids and the distinctive natural low pH values and flavour purity. This site compares very favourably with conditions in the French wine region of Champagne (1030 day-deg C).

### VITICULTURE

Grapes were harvested in mid March with a baumé level of between 10 and 11 Bé, holding 13-15g/L of titratable acidity, of which nearly 40% was malic acid. Despite this high natural acid structure, the grapes have ripened fully and as a result have a restrained but intense and complete flavour profile and perfect balance as a base wine with low pH. The natural acidity of the grapes confers considerable ageing potential to the base wine.

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

*Crop Yields:* A natural low yielding vintage of 4.5 – 5.5 tonnes/ha.

### WINEMAKING

The grapes were early morning hand picked, in small parcel lots and carefully transported to the nearby winery only 3km` s away where they were delicately pressed within an hour of being picked. Modern computer PLC controlled Bucher airbag presses are used with a modified champagne cycle, to produce around 450-550 litres per tonne of free run juice from the whole bunch pressed grapes. Only the purity of this free run juice (cuvee) component is used in the Vintage Brut. Base wines are fermented slowly in both tank and barrel, where a small percentage was also aged on lees until the tirage blend took place in the new calendar year, followed by the tirage. The tiraged base wine is stored in a temperature controlled cellaring environment to enhance bottle fermentation and style evolution. The wine was disgorged in early 2011, followed by some time on cork prior to release.

*Analysis:* Alcohol: 12.5%                      Titratable acidity: 8.8g/L                      pH: 3.00

### TASTING NOTES

*Colour:* The 'body' colour of a fine champagne diamond, polished to sparkle and flash with lots of 'fire'. Distinctively supported by necklaces of finely strung pearl beads, that stem from the glass.

*Bouquet:* Classic Kreglinger Vintage Brut aromas, with seamless depth and elegance. All the hallmarks of fine cool maritime climate sparkling wine. The subtle hints of a French bakery, with honey, nougat, jasmine flower, some fine Smokey quartz and mineral perfume talc, all integrated and balanced by the subtle tones of marmalade, scented paraffin wax and sea side aromas.

*Palate:* A very captivating, long, rich and balanced palate; sophisticated and beautifully defined creamy mousse (Cordon de Mousse) providing a lively lifted texture to the crisp acid clean mouth feel. Freshly baked pastries, vanilla sorbet and wafer cone, with hints short bread teasing the palate. The addition of our liqueur de dosage at disgorgement has added further richness, depth and complexity to the already multi-layered palate. The finish is long elegant and seamless, with maritime and seaside flavours that entice your palate for more satisfaction.

*Ageing potential:* Likely life span to 2020 with storage in optimal cellar conditions.

*Food suggestions:* Oysters natural, Oscietra caviar, with its sweetly walnut like flavours, salmon roe, salmon tartare, sushi or sashimi, fillet of sea bass, Blinis with salmon and horseradish cream, wild mushrooms with mild-tasting game birds such as quail.

