

PIPERS BROOK

T A S M A N I A



Pipers Brook 2017 Vintage Cuvee

An exceptional wine from an exceptional year. Made in the Traditional Method, this wine displays all the hallmarks of classical great sparkling, finesse, elegance, and power. Lifted wild strawberry, delicate stone fruits and white flowers, coupled with shortbread and fresh cream create a seamless and gorgeous wine.

A wine of purity and poise, that is truly Tasmanian.

Tasting Notes:

Aroma: A gorgeous fruit driven nose with wild strawberries, white peach and lemon blossom, supported by fresh pouring cream from yeast aging in bottle.

Palate: Bright and alive with fresh strawberries, rose petals and delicate stonefruits, a rich mid palate of shortbread and cream balanced by a seamless refreshing natural acidity. This wine is the perfect balance of elegance and fruit power.

The Vineyard & Winemaking: The best sparkling blocks were hand harvested in the cool morning hours at the Pipers Brook Vineyard. The fruit reflected the exceptional year of 2017 for sparkling fruit, and the beautiful Pipers Brook region produced fruit of power and purity. Cool fermented to retain these exceptional fruit characters, some parcels were selected for fermentation and aging in barrel. Hand crafted, this wine was blended from only the best individual parcels to create a wine of beauty and complexity. Made in the Traditional Method, this wine underwent secondary ferment in bottle and was then aged more than 2 years in these bottles before release.

Varietals:	Pinot Noir 57%, Chardonnay 43%
Region:	Pipers Brook
Dosage:	7.2 g/l
Tirage time:	2 years minimum
Alcohol:	12.5%

