Helen's Hill 2012 'Roma's Grace' Blanc de Blanc Sparkling





ABOUT

With age comes an elegance that is simply unattainable in one's youth. Our method traditionelle Blanc de Blanc sparkling wine is living proof of this expression.

Named after Roma Grace Nalder, one of the original founding partners of Helen's Hill and beloved mother and grandmother of the Helen's Hill family.

This wine exudes an elegance that can only be achieved through age. Six years of bottle age on lees is what it originates from. The pallet feel of this sparkling wine is opulent, it's all toasted bread and biscuit characters. The beads are fine, and the mouth feel is incredibly rich. Grandma Roma loves it, and we think you will too.

WINEMAKERS NOTES

Chardonnay picked early for its great acid content and flavour. The fruit was whole bunch pressed and transferred to barrel for primary ferment. We then use the traditional method, inoculating the still wine with yeast to create natural CO2 in the wine. Once secondary ferment was complete, this wine was aged for 6 years on lees. Disgorgement occurring in January 2018 when we felt it had reached its pinnacle.

2012 VINTAGE REPORT

The 2012 vintage was one of the best vintages in the Yarra Valley for many a year. We experienced a December and January period with temperate weather conditions and only average to slightly below average rainfall. These temperatures combined with moderately dry conditions set the tone for a an outstanding Yarra Valley vintage. This continued through the ripening period and into harvest and as such our vines gifted us with fruit that was perfectly balanced. Great natural acidity matched by lovely flavours and sugar levels. One to remember.

TASTING NOTES

A true method traditionelle' Blanc de Blanc. Evidence of this wines time spent on lees shows itself instantly on the bouquet of citrus and a hint of crisp apple. It follows on to the palate. It's opulent and rich, the citrus fruits giving way to rich, toasted bready notes on the finish.

Colour

Aroma

Citrus fruits, Toasted bread.

Palate

Citrus, apples, toasted bread, yeast

Time on lees

6 years

