



MOUNTAVOCA

PYRENEES • VICTORIA • AUSTRALIA

MOUNT AVOCA

BLANC DE BLANCS

Pyrenees • Victoria

2012



COLOUR

Pale white gold.

NOSE

An enticing fusion of floral and primary fruit characters with subtle citrus hints.

PALATE

A classic méthode traditionnelle sparkling with 24 months on lees, the creamy, mid-palate leads to a smooth, tapering tail that is delightfully crisp and clean.

WINEMAKING

The very first Chardonnay grapes of the season were picked in the cool of the early morning and pressed off skins and handled without sulphur dioxide to minimise phenolic extraction. The juice was fermented to dryness using traditional 'Prise de Mousse' yeast at 16°Celsius. MLF was inhibited, and the wine was stirred on lees for complexity and harmony for 6 months.

FOOD PAIRING

Freshly shucked oysters. .

VINTAGE NOTES

A very early spring resulted in an early vintage. Some summer rainfall raised the spectre of the 2011 floods, but excellent vineyard management resulted in organic control of all disease. While the vintage was early, the cool summer meant lower than average ripening temperatures resulted in fruit with great primary fruit intensity, heightened aromatics and crisp natural acidity. 2012 will be remembered for producing long living wines of intense fruit, finesse and elegance across all varieties.

QUICK NOTES

VINTAGE | 2012
GRAPE VARIETY | 100% Chardonnay
BOTTLED | February 2012
GROWING AREA |
Pyrenees, Avoca, Victoria

ALC %/VOL | 12.5 % v/v
PH | 3.21
CELLAR POTENTIAL | Drink now or cellar
for up to 10 years