



KRINKLEWOOD

*Biodynamie Vineyard*



## **2015 Blanc de Blanc**

### **CHARACTERISTICS**

This Blanc de Blanc is fresh and lively with the palate displaying citrus, green apple and grapefruit characters with some yeasty overtones. It has a creamy mousse, a fine elegant bead and a crisp long finish. Making it the perfect accompaniment to fresh seafood canapés.

### **FRUIT & WINEMAKING**

The Chardonnay grapes used in this Sparkling wine were picked at optimum ripeness in the cool of the night, displaying perfect pH, fruit flavour and baume.

This sparkling is made in traditional French method, whereby the wine underwent secondary fermentation in the bottle & was aged on lees for 24 months before riddling & disgorge. It is made from 100% chardonnay fruit.

This is the first release of this vintage.

Grape Variety :	100% Chardonnay
Oak Maturation :	nil
Disgorge Date :	April 2017
Release Date :	May 2017
Cellaring Potential :	Up to 5 years.
Alcohol :	11.8%
Residual Sugar :	4.5 g/L