



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 and 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 36 months before riddling & disgorge.

This is the second release of this vintage.

Grape Variety :	100% Chardonnay
Oak Maturation :	nil
Disgorge Date :	February 2018
Release Date :	April 2018
Cellaring Potential :	Up to 5 years.
Alcohol :	11.8%
Residual Sugar :	4.5 g/L