

NV DBFS SPARKLING BRUT

Riverina, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Weber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Chardonnay 87%

Pinot Noir 13%

VINEYARDS

The Riverina grows 15% of the total Australian grape production and is the largest wine producing region in New South Wales. Its climate characteristics include high evaporation, low relative humidity and ample sunshine in the summer. High growing-season temperatures. It has highly variable alluvial soils with sands and gravels embedded in clays. The main soil type of the Riverina is red-brown earth. It has a loamy surface horizon 4-14 inches deep and passes abruptly to a reddish-brown clay, which contains lime at a depth of about 28 inches. Many of these also contain limestone rubble. It is on these soils that the majority of the vines are planted.

WINEMAKING

We carefully select Chardonnay and Pinot Noir fruit from vines with generous canopies that allow the fruit to ripen gently and naturally. The fruit is picked, pressed and then allowed to settle naturally before being filtered. All juice is fermented cold to retain freshness and delicacy before undergoing secondary fermentation in tank to add complexity. Some of the better parcels of fruit from each are blended together to create this elegant sparkling wine.

TASTING NOTES

Crisp, charming and very chic. A refreshing sparkling Chardonnay Pinot Noir with fresh fruit and citrus notes, creamy bubbles and a clean, crisp finish. Enjoy now or over the next three years. Wine style Dry / Light Bodied

FOOD PAIRING

Oysters, canapes, fresh fruit.

Technical data

Alcohol: 11,3% | pH: 3,15 | Residual Sugar: 12 g/l | Total acidity: 7 g/l