

Description: Produced in very small quantities. A beautiful 'first-pass' selection of only the very ripest grapes from Pinot Noir and Chardonnay, looking to maximise the acidity from a warm vintage, with long aging in mind. With 40 months on the lees, fermentation in wood, and a partial-malo this is a unique sparkling finished in zero dosage form.

Tasting notes: Fine boned and crystalline on the palate. Notes of white peaches and apricots, ripe red apple skins and raspberries, with a salinity and touches of baking spices on the long finish.

Allergens: Contains sulfites.

Dish Pairing: Oysters, shellfish, Sashimi and soft cream cheeses

Talking Point: The vineyard uses **precision viticulture**, monitoring everything from soil temperatures and solar radiation to grape ripeness at a micro-level to ensure only the best parcels are used