

YELLOWGLEN

Always sparkling



Yellowglen Botanics Series Pinot Noir Chardonnay

PINOT NOIR CHARDONNAY:

Wrapping herself in a sea of florals, the Yellowglen woman celebrates the beauty and joy that flowers bring. Our luscious Botanics Series Vintage Pinot Noir Chardonnay is pale yellow in colour.

Here are lifted rich yeast characters on the nose reminiscent of vanilla bean and nougat. This elegant sparkling wine has rich flavours that develop in the glass balanced by natural acidity.

TASTING NOTE:

Yellowglen Botanics Pinot Noir Chardonnay is a classic, dry style of sparkling that balances vibrant lemony characters with bright apple and citrus notes supported by richer brioche, biscuity flavours.

WINEMAKER COMMENTS

VINTAGE CONDITIONS:

The growing season was defined by cooler than average days and warmer than average nights, combined with a lack of rain from mid-September. Total rainfall, from the start of May 2012 to the start of April 2013, was 35% down on long term average. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth, paved the way for wonderful flavour development in what is deemed an exceptional white vintage.

VINTAGE:

2013

REGION:

South Eastern Australia

GRAPE VARIETY:

Pinot Noir Chardonnay

MATURATION:

This wine is bottle fermented and spends 12 months on lees to add texture, depth of flavour and complexity.

COLOUR:

Pale yellow in colour.

NOSE:

Bready and biscuity autolysis notes from ageing on lees are balanced by crisp apple and citrus lift.

PALATE:

Vibrant lemony acidity adds drive to a full and rich mid-palate, vigorous mousse and a slaty, mineral persisting finish.

WINE ANALYSIS:

Alc/Vol: 12.5%, Acidity: 6.5, Sugar: 12g/L, pH: 3.1

PEAK DRINKING:

Enjoy now!
