YELLOWGLEN

Always sparkling

Yellowglen 'Alessandra' Pinot Noir Chardonnay

PINOT NOIR CHARDONNAY:	Celebrating the dynamic women of today, Yellowglen Style Series toasts the vibrant personality of the modern Australian Yellowglen woman. Alessandra reflects our smooth and velvety Pinot Noir Chardonnay; a classic artist in spirit and style, she wears a messy braid, ripped jeans and her boyfriend's t-shirt; barefoot by day and sparkly stilettos in the evening.
TASTING NOTE:	Yellowglen Style Series Alessandra Pinot Noir Chardonnay is a classic, dry style of sparkling that balances vibrant lemony characters with bright apple and citrus lift 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!

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