

Rochford. Captive the senses.

Estate Blanc de Blanc 2019

Tasting Notes:

Pale Yellow Straw in colour. Toasty, sweet bees wax notes on the nose with a wet slate mineral undertone. Subtle but fresh, doughy yeast autolysis aromas. Evolution on the palate has tart nectarine flesh which builds to a mid-palate presence of baked rice pudding with milky skin characters. A vibrant, crisp but juicy acid tail and dry but delicate apple skin tannin drive on the finish.

Viticulture Notes:

The grapes for this wine come from our vineyard in Gruyere. Grown on ancient, mountain derived sandy clay loams, these rocky soils combined with our forty year-old vines are at the heart of this wine.

This Chardonnay is a tightly structured sparkling wine showing elegant fruit with a rich, creamy texture and fine mousse.

Our aim is to produce sparkling wines with personality that is true to the vineyard site and weather patterns that have shaped them.

Winemaking Notes:

Variety	Yarra Valley Chardonnay
Harvest:	Hand Picked on the 14th and 20th of February
Vinification & Elevage:	100% whole bunch press using Méthode Traditionnelle techniques. Aged on lees for 19 months before disgorging.

Technical Data:

Alcohol:	12%
Disgorgement:	19th July 2021
Contains Sulphites	
Vegan wine	

