

SMALL VICTORIES

W I N E C O



NV SPARKLING

STYLE *zesty yet savoury*

AROMA *light strawberry notes with brioche and a creamy edge*

PALATE *vibrant fresh Granny Smith apple characters with a creamy texture to round out the palate. Stunning natural acidity drives the finish with just enough sweetness to balance.*

DRINK *to celebrate every small victory*

FOOD *think goat curd with cornichons, a yummy terrine or simply your favourite hot chips*

VINEYARD *Charleston, Adelaide Hills*

SOIL *calcareous loam*

SEASON *a season peppered with a few rain events ensured healthy vines leading into vintage. Fortunately this vineyard escaped any damage from hail where neighbouring vineyards were hit early in the ripening period. The easterly facing slope allowed gentle and gradual flavour development with the Pinot Noir portion on higher and more exposed ground developing the vibrant red fruited portion of the blend.*

WINEMAKING *a blend of Chardonnay and Pinot Noir. Co-fermentation followed by extended time on lees for the duration of malolactic fermentation. The stabilised wine went through secondary fermentation in tank before finishing touches were added as a dosage prior to bottling.*

ALC/VOL *11.8%*

WINEMAKER COMMENTS *it is hard to resist a glass of bubbles! We particularly love the balance in this wine with fresh apples and strawberries, a creamy texture and soft yet ever-present acidity - Cheers, Jules*

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