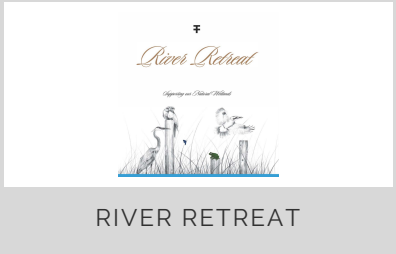
SECKFORD AGENCIES

BRUT, RIVER RETREAT

Vintage | Non vintage



RIVER RETREAT



A traditional blend of Chardonnay and Pinot Noir, this is a delicate sparkling in the River Retreat range.

TASTING NOTE

Light green straw in colour with a fine persistent bead showing lifted aromas of citrus and apple. Tasting soft and refreshing with light creaminess and balance.

VINIFICATION DETAILS

The grapes were picked during the cool of the night, the fruit was de-stemmed and pumped into the press. Only the best quality of free run juice was taken off; then clarified before adding yeast. The fermentation was carried out at a cool temperature to maintain the fruit flavours. After fermentation, the base wine was allowed to rest on yeast lees for 6 months before undergoing a second fermentation to produce the fine bubbles.

.

TECHNICAL ANALYSIS

Alcohol
10.5

pH	Acidity
3.24	6.3

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Chardonnay/ Pinot	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Murphy	Bentonite	Muselet cage	Murray Darling	Yes