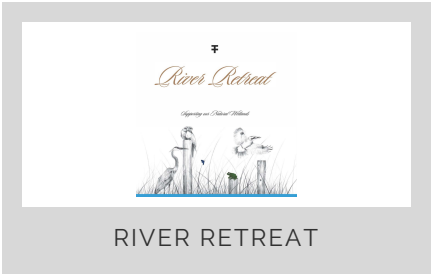


BRUT, RIVER RETREAT

Vintage

Non vintage



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