

HEYDON

ESTATE

THE DECLARATION BLANC DE BLANCS 2015

THE VINES

Soil: Ironstone gravels, sand and clay

Vine Age: 20 years

Yield: 3.5 tonne per hectare

Harvest: Hand harvested at 11.0 Baumé

VINIFICATION

Fruit was whole bunch pressed and primary fermentation took place largely in tank, with a small percentage of second use French oak. Secondary fermentation took place in bottle in accordance with traditional Champagne method.

Ageing: Matured for 31 months on yeast lees in bottle.

Liqueur d'Expedition: A small amount of reserve base wine was added with the dosage, prior to sealing with Champagne cork.

TASTING NOTES

A fine, dry and elegant style of sparkling wine produced from Heydon Estate's exceptional single-estate Chardonnay. A fresh bouquet of honeysuckle, citrus and honeydew melon. The palate reveals a deliciously fine and creamy bead, crunchy apple, nashi pear and citrus blossom with subtle hints of brioche, cashew nut and savoury lees character. A delicate mineral finish.

Cellaring Potential: 6-8 years

Serving Temperature: 7-10°C

Food Pairing: Smoked salmon and cream cheese blinis, freshly shucked oysters and long brunches.

COMPOSITION

Variety: Chardonnay - 100% Gin Gin clone (Mendoza clone)

Alcohol: 12.6% **pH:** 3.16 **Total Acidity:** 8.8 g/L **Residual Sugar:** 2.75 g/L

