



2007 Parri Estate *Salmon Brut* Pinot Noir Chardonnay

The Vineyard

The Parri Estate vineyard is positioned 250m above sea level and comprises a total of 82 acres under vine. The cool, maritime climate is perfect for growing quality Pinot Noir and Chardonnay suitable to produce a traditional sparkling wine.

A warm, dry growing season provided good ripening conditions and in early March fruit was handpicked from the 'Jade' and 'Hilltop' blocks at yields of 2.5 tonnes per acre and transported to the winery in 500kg bins.

Winemaking

Fruit was whole bunch pressed to prevent maceration of the skins and to reduce solid content in the juice. After 24 hours of cold settling and contact with the skins of Pinot Noir to develop some colour the juice was racked off solids and inoculated with a neutral yeast strain where primary fermentation was conducted at 14 degrees and lasted for 10 days.

This base wine of 70% Pinot Noir and 30% Chardonnay was then cooled; sulphur dioxide added and settled for one week. After settling, the wine was racked and sent to *tirage* to commence traditional secondary fermentation in the bottle. After 18 months of yeast lees contact the wine was disgorged and dosed with expedition liqueur to add complexity and flavour before labelling in late March 2009

Tasting Notes

The 2007 Parri Estate 'Salmon Brut' Pinot Noir Chardonnay is a traditional bottle fermented sparkling wine. A distinctive pale salmon colour with a fine bead the wine shows aromas and flavours of strawberries and 'bread' like characters. The palate has a smooth, creamy mouthfeel, clean acidity and a fresh, dry finish. Best enjoyed whilst young as an aperitif served with hors d'oeuvres.

Technical Information

Region:	Southern Fleurieu Peninsula Mt Compass, South Australia	Sugar at Picking:	10.8° Baume
Varieties:	70% Pinot Noir, 30% Chardonnay	Alcohol:	13.0% v/v
Clone:	MV6 & G9V7	Total Acidity:	8.0 g/L
Bottle Barcode:	9332751002790	Residual Sugar:	4.0g/L
		pH:	3.15