



2018 Black Label Blanc de Blanc

citrus | brioche | white peach | creamy

Vintage Notes

"2018 turned out to be a true benchmark vintage in the Yarra Valley producing wines that will cellar well for many years. A punter would have got long odds for such a vintage in December with summer rains and high humidity making viticulturists nervous. The odds shortened quickly as weeks of mild temperatures, blue skies and perfectly timed showers ensued allowing for even ripening and bountiful crops. Careful consideration had to be given to picking times to ensure ideal ripeness, fruit flavour, acid, balance and structure. All in all 2018 was a vintage of quality across all varieties, with Upper Yarra Pinot Noir and Chardonnay excelling and Cabernet Sauvignon knocking our socks off." - *Rob Dolan - Winemaker*

Wine Notes

Colour straw, with hints of green
Aroma grapefruit + apple, with a touch of white peach
Palate citrus fruits, creamy + toasty

Viticulture

Region Yea Valley
Vineyard Slattery + Penbro Vineyards, Yea Valley
Harvest 13th - 16th February 2018
Method machine picked

Winemaking

Process whole berry pressed then cold settled 24 hours
Fermentation racked, including light solids + fermented at 13-15 degrees c for 10-12 days, matured on yeast lees for 9 months, rumbled monthly
Method secondary ferment achieved via Charmat method
Alcohol 12.5%
Winemakers Rob Dolan, Adrian Santolin + Tim Holmes

