

2015 Mousseux

RRP - \$35

This popular dry sparkling wine is made from 100% Chenin Blanc and produced in the traditional method. Leading up to harvest the canopy of our 19 year old cane-pruned Chenin Blanc vines was deliberately left untouched to ensure the fruit was shaded, which helps the grapes to retain their natural acidity. After the grapes were carefully handpicked at low Baumés, they were immediately crushed and pressed with the juice being racked straight to tank for primary fermentation. After two months of lees contact the dry base wine was bottled and inoculated for its secondary fermentation, which took place in each individual bottle over the course of one year. The residual sugar after dosage is only 3 grams per litre, so it is predominantly fresh green apple aromas, zesty citrus notes and a hint of elderflower that carry this elegant sparkling wine with its delicate fine bead and its smooth creamy texture through to a refreshing clean finish.

New Release

2015 Vintage

Unusually strong winds in spring blew off some of the flowers, naturally thinning out the amount of bunches in the vines and subsequently resulting in lower than average yields by the time harvest came around. December and January saw nice even ripening conditions with warm days and fairly low night time temperatures, which helped the grapes to retain their natural acidity. We finished harvesting all the white varieties before February was over after a near perfect ripening period. March and April saw a few sporadic showers before two weeks of heavy rain right around Easter. Owing to the fact that all our vines are unirrigated we were fortunate enough to get all of our fruit perfectly ripe and off the vines just in time before the rain came. In fact, the last of our Cabernet was picked the day before it started pouring. Even though all of our vines were netted, however, the already low yields were further reduced in the lead up to vintage by much greater than normal bird pressure. It was a perfect storm of big bushfires southeast of Margaret River which saw an increased number of birds temporarily migrating to the region, and the native trees blossoming much later than they usually do, which led to much bird damage across the region. The quality of the fruit that was left alone, however, was excellent thus compensating for the small overall yield of the vintage. All in all the 2015 vintage can be summed up as one of the smallest in recent history, but nonetheless one of exceptional quality.