

## **2016 Mousseux**

RRP - \$35

Case Price -\$32

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**

## **2016 Vintage**

After a relatively warm start to the season this year's harvest began on February 9<sup>th</sup>, so roughly around the same time as last year. Full flavour development, however, occurred at lower Baumés than in previous years and with acid levels still very high- both factors that very much suit the style of wine we make. As in 2015 the yields across all white varieties again were very low, which means we won't have a great deal of stock available once more. More importantly, however, quality of the fruit, and all wild yeast ferments began with ease and continued to surprise us with the clean and extraordinary fragrant aromatics they developed during the fermentation process, which is further testament to the excellent health of our little vineyard. All in all another great vintage for the whites that we are really looking forward to sharing with you soon.

After all the white varieties had been picked over the course of just 6 days, the weather turned and became noticeably cooler, which meant a fairly long break before the reds were fully ripe and ready to be harvested. This drawn our cooler ripening period resulted in great flavour and tanning development at very low Baumés across all red varieties. At 20 years of age our old Cabernet vines are now showing noticeably less vigour than they have in the past, but the quality of the fruit we've been getting off them has been truly impressive. In the winery Chris has therefore been working hard on fine-tuning his selection of barrels for what we expect will be remembered as an exceptional red wine vintage, even by the consistently high standards we have become used to here in Margaret River.