



ISABELLA ROSÉ 2013

TROPHY - BEST AUSTRALIAN SPARKLING |
2018 SYDNEY INTERNATIONAL WINE COMPETITION

DOUBLE GOLD | MELBOURNE INTERNATIONAL WINE
COMPETITION 2017

GOLD | ROYAL QUEENSLAND WINE SHOW

GOLD | NEW ZEALAND INTERNATIONAL WINE SHOW 2017

GOLD | INTERNATIONAL COOL CLIMATE WINE SHOW 2017

GOLD | WINE SHOWCASE MAGAZINE 2017

GOLD | WINE ORBIT MAGAZINE JULY 2017

[ANALYSIS]

Alcohol | 12.40% alc/vol

Acid | 8.6

RS | 12.1

Closure | Cork

pH | 2.90

[VINIFICATION]

A blend of 40% Chardonnay (B95, B76, G9V7) and 60% Pinot Noir (MV6 114, 115, and 777). Adelaide Hills grapes were gently pressed off and free run taken. The juice was fermented in stainless steel, with Full malolactic fermentation. The wine was fermented in bottle with special attention paid on maintaining the wines natural acidity. This wine spent a minimum 30 months on yeast lees before being disgorged.

[TASTING NOTES]

With a blend of 60% Pinot Noir and 40% Chardonnay this sparkling wine displays lifted aromas of fresh strawberries, red cherry and peach and is beautifully complemented by notes of brioche and biscotti. Pale blush pink in colour this wine identifies finesse with an attractive mousse, fine bed and soft creamy palate. Simply serve chilled.