



CASSANDRA BLANC DE BLANCS 2016

FIRST DISGORGEMENT - 1,200 BOTTLES RELEASED

[ANALYSIS]

Alcohol | 12.0% alc/vol

Acid | 7.1

Dosage | 1.0 g/L

Closure | Diam

pH | 3.01

Release Date | October 2021

[VINIFICATION]

SINGLE VINEYARD

100% Chardonnay grapes from Dijon Bernard Clones B95 and B76. Hand picked from our Mappinga Road vineyard and yielded at 6 mt per ha. Total production was 4,200 bottles.

Hand-picked and pressed to 300L French Oak hogsheads, 20% new with wild fermentation occurring in barrel. 100% Malolactic fermentation with partial batonnage. 14 months in barrel prior to bottling. Final extraction 550L/mt.

The first release has 60 months on lees and hand riddled before disgorgement.

[TASTING NOTES]

The wine showcases a complex, saline, oyster-shell minerality and racy, "guitar string" precision of acidity and citrus fruits on the palate. Vinification in French oak and an impressive 5 years on lees give the wine characters of brioche, marmalade and dried lemon peel with hints of sea spray, white peach and grilled nuts.

Cassandra Blanc de Blancs is a powerful and persistent vinous songstress, with each 'note' in complete operatic, sensory-harmony.

[AWARDS]

96 POINTS | 2022 AUSTRALIAN WINE SHOWCASE

95 POINTS | 2022 PATRICK ECKEL