

# WYJUP COLLECTION

## BLANC DE BLANC 2019

### THE VINTAGE

The maritime influenced Mediterranean climate of the Great Southern produced a wet winter, followed by cool conditions in the months of August and September. Bud burst was delayed whilst cool conditions prevailed throughout the season. This ensured both uniform vine growth and bunch formation. Phenolic ripeness was achieved later than normal, and therefore, the last stages of fruit development occurred during the cool moderate months of March and April. The prevailing Southern

Ocean winds in March and the cool crisp nights of April slowed development, producing fruit with ripe delicate tannins and balanced acidity.

### THE WINEMAKING

Combination of hand picked, whole bunch and machine harvested fruit. Free run and pressings fined and fermented separately with hyper-oxidation of pressings to eliminate phenolics. Aged in stainless steel tanks on light lees (minimal sulphur dioxide) for 10 mths prior to tirage.

### THE WINE

Zesty, pristine example of cool climate sparkling. Crisp red apple and pear aromas are complexed by the light brioche notes from extended lees contact in bottle.

The tightly wound palate is focused and intense. Extended yeast lees contact imparts a creaminess and texture to the fine boned natural acidity and crisp fruit flavour.

Food pair with Oysters natural or Citrus-cured Kingfish  
- where the zesty/salty flavour matches the  
pristine wine characters..

### THE DATA

Alcohol:  
12.5%

Standard  
Drinks:  
7.4

Titrateable  
Acidity:  
8.14

pH:  
3.14

BOTTLES  
MADE:  
**2200**



MOUNT BARKER | GREAT SOUTHERN | EST. 1968