



2015 ASTER

Vineyard: Freedom 75 & Desperation Hill

Blend: Chardonnay & Pinot Noir

Alcohol: 12.1%

pH: 3.16

Total acid: 7.4g/l

Residual sugar: 1.8g/l

Harvested: 28th August 2015

Disgorged: 16th May 2019

Released: 6th September 2019

WINEMAKING

- This is a *Méthode Traditionnelle* style wine.
- 100% Estate fruit which was hand harvested and whole cluster pressed.
- Each variety underwent cool primary fermentation separately in stainless steel tanks.
- After undergoing 100% malolactic fermentation, the wine was blended and clarified before being bottled for secondary ferment.
- After a long slow secondary ferment, the wine was left to age sur-lie for a further 3 years before dosage and disgorging.

TASTING NOTE

The 2015 Aster has a bright golden straw colour and a fine persistent mousse. Aromas of orange zest, lemon curd and warm brioche with honey captivate the senses. Rich flavours of poached pears and guava reward the mid palate while lingering notes of strawberry, oyster shell and slate will leave you wanting more.