

## 2016 ASTER



**Vineyard:** Freedom 75 & Desperation Hill

**Blend:** Chardonnay & Pinot Noir

**Alcohol:** 11.3%

**pH:** 2.99

**Total acid:** 8.9g/l

**Residual sugar:** 4.5g/l

**Harvested:** 29<sup>th</sup> August 2016

**Disgorged:** 6<sup>th</sup> March 2020

**Released:** 4<sup>th</sup> August 2020

### 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, before finishing ferment in neutral barrels.
- After undergoing 100% malolactic fermentation, the wine was blended and clarified before being bottled UNFILTERED 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 2016 Aster has a bright golden straw colour and a very fine persistent mousse. Aromas of golden delicious apples, boysenberries and warm brioche with honey captivate the senses. Rich flavours of figs and guava reward the mid palate while lingering notes of baking spices, roasted hazelnuts and slate will leave you wanting more.