

LOST FARM

TASMANIA



2016 VINTAGE SPARKLING PINOT NOIR CHARDONNAY

TAMAR VALLEY,
TASMANIA

Lost Farm Wines is about discovery and potential. Through key relationships with a small number of growers in the cold climate of Tasmania's Tamar Valley we aim to make wines with soil, soul and place in mind.

VITICULTURE & WINEMAKING

The cold climate of Tasmania is the perfect climate for crafting outstanding sparkling wines.

Our sparkling Chardonnay and Pinot Noir vineyard is located in the northern Tamar Valley on a high rise above the beautiful Tamar River. The vineyard has a stunning northerly and north easterly aspects and its deep, grey sand delivers pristine fruit with vibrant acidity.

The handpicked grapes are gently whole bunch pressed and primary fermentation occurred in cool stainless steel resulting in a sparkling base showing lovely character and acidity.

The wine was then tiraged for secondary fermentation in bottle, known as Methode Traditionelle, and gently laid to rest for 4 years on lees. This has allowed complexity and character to develop before riddling and disgorging.

The Dosage was determined based on palate weight and mouthfeel, utilising a 2014 sparkling base wine combined with St Agnes XO 15 Year Old brandy and 6g/L of sugar to balance out the acidity.

WINEMAKERS NOTES

Made using the traditional method of bottle fermentation and long-term lees ageing in bottle. This sparkling wine from the cold climate of Northern Tasmania is complex and elegant. Brioche, nougat and yeasty notes feature on the nose. A fine persistent bead seamlessly carries these flavours across the palate with brilliant texture and a classic refined finish.