

LAMBROOK

2017 Emerson Sparkling Pinot Noir, Adelaide Hills



VARIETAL: 100% Pinot Noir

REGION: 100% Adelaide Hills

ALCOHOL: 12.5%

STANDARD DRINKS: 7.4

PRODUCTION: 300 dozen

COLOUR: Golden

VOLUME: 750mL

CLOSURE: Cork

VINEYARD LOCATION: Piccadilly

VINEYARD ALTITUDE: 440 metres

ADDITIVES: Preservative (220)

METHOD: Traditional

WINEMAKING PROCESS

Meticulously handpicked on a crisp, autumn morning to maintain freshness and chilled for up to 48 hours. The fruit is then delicately tipped from the bin to the press for whole bunch pressing and then pressed off skins almost immediately. Yeast and sugar are added to the base wine to start the secondary fermentation and wine is bottled. After a minimum of 48 months on lees the wine is then disgorged and ready for release.

WINEMAKING NOTES

An elegant and sophisticated Sparkling; quintessential features for the release of our Emerson. A palate of toasted brioche, green apple and rich lemon curd perfectly balanced for a creamy, lengthy finish. Showcasing premium cool climate Pinot Noir in it's finest form.
