

Grant Burge

NV Sparkling Pinot Noir Chardonnay Rose

THE FRUIT

Our bottle fermented Pinot Noir Chardonnay Rose is made from fruit grown in the elevated cool climate regions of the Adelaide Hills, Alpine Valley, and Eden Valley. The grapes from these regions produce wines with delicate aroma and flavour profiles coupled with high natural acidity and elegant structure, characters that are paramount for the production of high-quality sparkling wine.

THE WINEMAKING

The Pinot Noir and Chardonnay fruit for this wine is picked in the cool of the night and gently pressed off skins immediately after harvest. The juice is clarified before being gently transferred to fermentation where the use of neutral yeast and low temperatures in stainless steel combine to preserve freshness and fruit flavour. The base wines are then stabilised and tiraged for secondary fermentation in bottle. The wine gently matures in bottle on full lees for an average of 28 months to build mouthfeel and complexity before disgorgement and liqueuring.

Blushing savoury pink in hue, this wine reflects its Pinot Noir dominance with rich red fruit on both the nose and palate, accented by dusky florals and sweet spicy notes. The palate is rich and generous with a decadently creamy mouthfeel, balanced with crisp acidity and vibrant fruit-driven flavours. This is a sparkling that adapts effortlessly to its environment and is a perfect complement to a range of foods. Pairing equally well with a fresh and zesty duck salad, a gourmet cheese platter with pate and rillettes, or a strawberry pavlova; this versatile wine is also a treat enjoyed on its own.



ALCOHOL VOLUME: 13.0%

pH: 3.20

ACID: 5.95g/litre



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