

Small Wonder

2021 BLANC DE BLANCS



Variety	Chardonnay
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Vine Age	+25
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Location	41.20° South, Altitude 45m – 93m 16.9km from the ocean
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Wine Analysis	ALC 12.0% pH 2.98 TA 9.60
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Dosage	7g/L
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Certification	In conversion to certified organic
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Winemaking

Our Chardonnay blocks were harvested in mid-March and gently whole-bunch-pressed to tank, yielding 450L/tonne of free run juice with delicate flavoured juice with bright natural acidity. Primary fermentation was carried out in stainless steel, with a portion then taken through secondary malolactic fermentation to enhance complexity and soften the palate. The final blend was assembled after 8 months on lees and tirage bottled in the Spring.

Awards

Trophy (House of Arras),
Best Vintage Sparkling
Tasmanian Wine Show 2024



Tamar Valley
Tasmania

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