



silverleaf



NON VINTAGE SPARKLING BRUT

CULTIVATED.

Premium blocks of Chardonnay fruit are carefully selected and machine harvested in the cool of the night. The Chardonnay is picked at the right time to account for the fact it is to be made into a sparkling wine with enough acidity and flavour.

CRAFTED.

The fruit is crushed and the must is held in tanks where an inoculated yeast is added to allow for fermentation to take place. After fermentation the wine is fined and racked off into a fresh stainless steel tank. In this case carbon dioxide is added to the wine in the tank under pressure. Bottling occurs under pressure to ensure the “fizz” remains active until you pop the cork.

CHERISHED.

COLOUR Pale straw.

AROMA The nose offers aromas of fresh pink lady apples, figs and honey brioche.

FLAVOUR The palate offers no surprises its delightful with those fresh apples leading the way, with figs and a subtle nuttiness which is nicely complimented by some toasty brioche characters. The finish is off dry with a slight sweetness leaving with you wanting more.

ANALYSIS | Alc 12% | pH 3.2 | TA 6.5g/l | RS 7.0g/l