

Lake Chalice
Non Vintage

Plume Méthode Traditionnelle



Sourced primarily from the well-drained stone and sand alluvium of Rapaura Road.

A blend of 68 percent clone 95 Chardonnay and 32 percent Clone 5 Pinot Noir grown on spur pruned and silvos trained, 20 year old vines.

Hand harvested and whole bunch pressed, the free run Chardonnay juice was steel tank fermented followed by a steady malolactic fermentation, stirred on lees throughout. The Pinot Noir was lightly pressed and fermented cool in seasoned French barriques, allowed to mature on light lees until blending with our non vintage base wine, to prepare for tirage.

The bottle fermentation took place over three months with bottles resting for a minimum of thirty months, until being disgorged and liqueur de dosage added. Wine analysis:

Elegant and inviting aromas of biscuit, baked pastry, meringue, wafer and lemon zest. The palate combines citrus thread, pastry characters, biscuit and dried fruits.

Ageing potential – 10 years and beyond.

**Made to spend time in
bottle before it is to be
consumed**

SERVING TEMPERATURE: Best served chilled.

WINEMAKER Chloe Gabrielsen

ALC (ABV): 11.0% Vol

TA: 6.6g/L

RS: 6.0g/L

PH: 3.23

PACKAGING: 6x750mL bottles
Cork closure