

G E P P E T T O

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.

N V B R U T

VINTAGE

A non vintage wine.

WINEMAKING

All parcels of fruit were hand harvested and whole bunch pressed to stainless steel fermenters where they were inoculated with "Champagne" style yeasts and cold fermented to retain aromatics. At the finish of ferment a proportion of the blend was subjected to a malolactic fermentation to accentuate the wine's rich mouthfeel. After a period of batonnage (lees stirring) in tank, the base wine was settled, racked and filtered in preparation for bottling. Finally the wine was given a light dosage (sugar syrup addition) and the naturally retained CO₂ was accentuated by sparging the wine under pressure before being bottled.

TECHNICAL DATA

ALCOHOL	12.0%	ACIDITY	7.4 g/L
PH	3.27	RESIDUAL SUGAR	8 g/L
MALOLACTIC	30%		

NOSE

Red apple and citrus. Clean and bright.

PALATE

Fresh strawberries and lemon along with a creaminess from the malolactic fermentation.

DRINK WITH

Salmon blinis, prosciutto wrapped asparagus, oysters, brie.

CELLARING

Drink now

