

Sparkling Bacchus

2016

Winemakers: John Worontschak and Matthieu Elzinga

Tasting notes:

Hints of white peach and ripe apple on the nose are overlain with brioche. The palate is fresh and fruity with flavours of honey. The finish is crisp, clean and dry.

Food matches:

- Great as an aperitif
- Fresh summer salads

Composition:

100% Bacchus

Vineyard:

The 2016 growing season was excellent for Bacchus. Perfect flowering conditions followed by August rains and a warm September led to the early ripening of a healthy crop in the coolness of October.

Winemaking:

Grapes were picked at optimum ripeness in October 2016. The wine was bottled in Spring 2017 and produced in the traditional method, where it underwent secondary fermentation in bottle. The wine was left on lees for 18 months prior to disgorging.

Technical information:

11.5% vol 75cl
Residual Sugar 8.5g/l

