

# Bass River 1835

## Vintage Sparkling Brut 2018



Style: A classically elegant and very well-balanced sparkling style delivers a complex but fresh palate. The Chardonnay and Pinot Noir Blend shows delicious red apple and citrus freshness matched to the richer, more complex flavours of bottle age from brioche bread notes. The wine displays a fine bead that threads the acid line into a seductive mouth filling and long palate.

Food: Severed chilled and enjoy with natural oysters.

Vintage: The Chardonnay and Pinot Noir grapes were picked in late February 2018.

Source: Single vineyard - low yielding vines from the River Block. Soils comprise of fine sand loams over cemented coffee rock.

Grapes: 60% Chardonnay 40% Pinot Noir.

Vinification: All grapes were hand-picked on 23 – 25 February 2018 with sugars at 10.0° - 10.5° Baume. Grapes were passively chilled overnight gently whole bunch pressed, raked off gross lees and fermented in old barriques. The wine then settled on fine lees for 12 months.

The base wines were then blended, lightly bentonite fined. In January 2019 the wine was tiraged and stayed on bottle lees until October 2021 when it was disgorged and corked.

Ageing: This sparkling wine was developed using *Methode Traditionelle*. Secondary fermentation occurred in bottle and the wine remained on lees for over 30 months.

### Awards

Silver Medal 2021 Gippsland Wine Show

### Previous Awards

Gold Medal & Trophy – 2021 Gippsland Wine Show (2017 SpW)

Silver Medal & Best in Class – 2019 Gippsland Wine Show

Gold Medal and Trophy for Best Sparkling Wine at 2016 Gippsland Wine Show

**Produced by Bass River – Gippsland**

**Bass River Vision:** Estate Grown and Produced

**Styles:** Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

**Winemakers:** Pasquale and Frank Butera