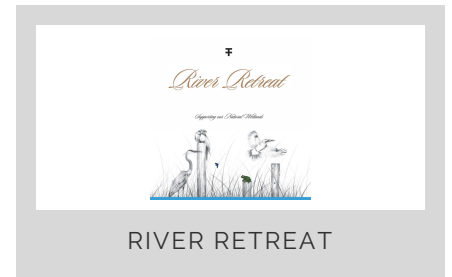


## BRUT, RIVER RETREAT

Vintage

Non vintage



A traditional blend of Chardonnay and Pinot Noir, this is a delicate sparkling in the River Retreat range.

### TASTING NOTE

Light green straw in colour with a fine persistent bead showing lifted aromas of citrus and apple. Tasting soft and refreshing with light creaminess and balance.

### VINIFICATION DETAILS

The grapes were picked during the cool of the night, the fruit was de-stemmed and pumped into the press. Only the best quality of free run juice was taken off; then clarified before adding yeast. The fermentation was carried out at a cool temperature to maintain the fruit flavours. After fermentation, the base wine was allowed to rest on yeast lees for 6 months before undergoing a second fermentation to produce the fine bubbles.

### TECHNICAL ANALYSIS

Alcohol

10.5

pH

3.24

Acidity

6.3

### ATTRIBUTES



Origin

Australia



Variety

Chardonnay/ Pinot



Malolactic  
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fined Using

Bentonite



Closure

Muselet cage



Region

Murray Darling



Vegan

Yes