



NV SEPPELT PIERLOT HENTY BRUT CUVEE

OUR PIERLOT BRUT CUVEE CELEBRATES THE DETERMINATION AND VISION OF CHARLES PIERLOT, THE CHAMPENOISE WINEMAKER WHO PIONEERED THE PRODUCTION OF THE FIRST METHODE TRADITIONELLE SPARKLING WINE IN AUSTRALIA IN 1890 AT OUR GREAT WESTERN WINERY. CHARLES PIERLOT WAS INSTRUMENTAL IN CRAFTING SEPPELT'S REPUTATION AS THE HOME OF SPARKLING WINE IN AUSTRALIA

MADE FROM THE TRADITIONAL SPARKLING VARIETIES OF PINOT NOIR, CHARDONNAY AND PINOT MEUNIER, THE PIERLOT BRUT CUVEE IS A REFLECTION OF THE FINESSE AND ELEGANCE OF THE COOL CLIMATE HENTY REGION IN SOUTH WESTERN VICTORIA

GRAPE VARIETY

Pinot Noir, Chardonnay, Pinot Meunier

WINEMAKING AND MATURATION

Individual parcels of fruit are picked, pressed, clarified and fermented before maturation for an extended period on lees to build texture before secondary fermentation. The use of multiple vintages to create our base wine lends complexity, depth and completeness to the Pierlot Brut Cuvee

COLOUR

Pale white gold with a fine bead and persistent mousse

NOSE

Meyer lemon and Granny smith apple compliment sweet, toasted brioche notes and a hint of minerality

PALATE

Delicate lemon curd, crisp green apple and freshly baked brioche notes lead into a creamy lees texture balanced by crisp driving acid. An elegant, refreshing wine with remarkable length

VINEYARD REGION

Henty, Victoria

TECHNICAL ANALYSIS

pH: 3.1

Acidity: 7 g/L

Alcohol: 11%

Residual Sugar: 8 g/L

Peak Drinking: Enjoy upon release.

