



# NV SEPELT PIERLOT HENTY BRUT ROSE

OUR PIERLOT BRUT ROSE CELEBRATES THE DETERMINATION AND VISION OF CHARLES PIERLOT, THE CHAMPENOISE WINEMAKER WHO PIONEERED THE PRODUCTION OF THE FIRST METHODE TRADITIONELLE SPARKLING WINE IN AUSTRALIA AT OUR GREAT WESTERN WINERY IN 1890. CHARLES PIERLOT WAS INSTRUMENTAL IN CRAFTING SEPELT'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 ROSE 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 Rose

## COLOUR

Blush pink with a fine bead and persistent mousse

## NOSE

Wild strawberry, fresh cut red apple and fresh toasted brioche with a hint of cordite minerality

## PALATE

Delicate strawberry and crisp red apple notes compliment the creamy lees texture and fine mineral acid structure. An elegant and refreshing wine with remarkable length.

## VINEYARD REGION

Henty, Victoria

## TECHNICAL ANALYSIS

pH: 3.17

Acidity: 7 g/L

Alcohol: 11%

Residual Sugar: 9.5 g/L

Peak Drinking: Enjoy upon release.

