



HOLM OAK
TASMANIA

NV Sparkling Pinot Noir Chardonnay

Crisp, Citrus, Apple,
Nougat

Winemaking notes |

We hand harvest the Pinot Noir (60%) and Chardonnay (40%) when optimal acidity and flavour is reached. The fruit is then whole bunch pressed and fermented with a neutral yeast. A portion of the wine is transferred to barrel prior to the completion of primary fermentation. It underwent malolactic fermentation to soften the acidity and increase complexity. The wine was then tiraged to undergo traditional bottle fermentation, before spending time on lees for a period of 24 months prior to disgorging.

Tasting notes |

The nose shows lifted strawberry and Turkish delight aromas due to the high percentage of Pinot Noir, whilst the Chardonnay adds beautiful citrus notes and minerality. Barrel use adds weight and flavour and the wine has a lovely velvety texture.



NV Sparkling

Food Match |

Caviart

Caviar and sparkling wine has long been considered a classic pairing. The salty taste of caviar is beautifully enhanced by a dry style sparkling wine.

Technical Notes |

Alcohol: 12.0%

Acidity: 8.3 g/l

Sugar: 7 g/l

Harvest date: April 2017

Bottling date: August 2017



OZNZ SHOP

www.oznzshop.com.tw

禁止酒駕



酒後不開車 安全有保障