



HOLM OAK
TASMANIA

2017 Sparkling Rose

Technical Notes |

Alcohol: 12.5%
Acidity: 7.8 g/l
Sugar: 5 g/l
Harvest date: Mar/Apr 2017
Bottling date: October 2019
pH: 3.03

Winemaking notes |

60% of the fruit for this wine was sourced from Blustery Banks vineyard near Devonport on Tasmania's North West coast. This is a particularly cool site and produces fabulous fruit for sparkling wine. The remaining 40% came from our Tamar Valley vineyard at Rowella. The blend for this wine is 60% Pinot Noir and 40% Chardonnay. All of the fruit for this wine was whole bunch pressed and fermented in stainless steel. Half of the Chardonnay was then matured in 4-5 year old oak barrels for 8 months. All wine underwent malolactic fermentation. The wine was tiraged on the 3rd of March 2018, with the first disgorging in October 2019.

Tasting notes |

This Sparkling has delightful lifted strawberry and Turkish delight aromas on the nose. The palate shows delicious strawberry and cream characters and is fresh and vibrant with refreshing acidity and a dry finish.



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Food Match |

Chicken Schnitzel

Sparkling Rose matches perfectly with anything that is fried. Its acidity and bubbles will remove the fattiness and cleanse the palate. Therefore, a chicken breast coated in panko and fried is a great match for our Sprakling Rose.



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