



產品分析 |

酒精度:12.0%
酸度:8.3克/升
糖:7克/升
收穫日期:2017年4月
裝瓶日期:2017年8月

澳洲 NV Holm Oak

Sparkling Pinot Noir Chardonnay 黑皮諾霞多麗氣泡酒

脆皮, 柑橘, 蘋果, 牛軋糖

製酒過程 |

當達到最佳的酸度和風味時,我們手工摘下黑比諾(Pinot Noir) (60%)和霞多麗(Chardonnay) (40%)。然後將整束的葡萄串壓榨,並用中性酵母發酵。在初步發酵完成之前,我們將一部分葡萄酒轉移到酒桶中。進行蘋果酸發酵,以軟化酸度並增加複雜性。接著,我們將酒進行傳統的瓶裝發酵,共花24個月的時間在酒槽上,再進行分裝。

品飲紀錄 |

由於黑比諾(Pinot Noir)的比例很高,所以聞起來散發出草莓和土耳其風味的香氣,而霞多麗(Chardonnay)則散發出美麗的柑橘香和礦物質味。這款葡萄酒具有柔軟的天鵝絨般的質感。



NV Sparkling

美味搭配 |

魚子醬

魚子醬和氣泡酒長期以來一直被認為是經典的搭配。魚子醬的鹹味通過氣泡脫穎而出。



OZNZ SHOP
www.oznzshop.com.tw

禁止酒駕  酒後不開車 安全有保障



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 |

Caviar

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