

# 澳洲 2017 Holm Oak Sparkling Rose 氣泡粉紅酒

### 製酒過程|

這款酒的 60% 的水果源自塔斯馬尼亞西北海岸 Tasmania's North West Coast) 德文波特 (Devonport) 附近的 Blustery Banks 葡萄園。這是一個特別涼爽的地方,因此能生產出良好品質的水果。其餘 40% 的水果來自我們位於羅維拉(Rowella) 的添馬艦谷 (Tamar Valley) 葡萄園。此酒的混合物為 60% 黑比諾 (Pinot Noir) 和 40% 霞多麗(Chardonnay)。這款酒的水果都被整束壓榨,並在不銹鋼容器中進行發酵。接著,將一半的霞多麗在 4-5 年的橡木桶中熟化長達8個月。所有葡萄酒都經過蘋果酸乳酸發酵。該酒於 2018 年 3 月 3 日進行了耕種,第一批於2019 年 10 月進行了分裝。

### 品飲紀錄|

這款起泡酒散發出令人愉悅的草莓果香和土耳 其風味的香氣。其味道有著草莓和奶油的風味, 清新而充滿活力,而酸度更是令人耳目一新。



### 美味搭配

雞肉炸肉排

玫瑰氣泡酒與任何油炸食品都可以完美搭配!它的酸度和氣泡會降低油膩感,並清潔味蕾。

### 產品分析

酒精度:12.5% 酸度:7.8克/升 糖:5克/升

收穫日期:2017年3月 裝瓶日期:2019年10月

pH值:3.03



OZNZ SHOP.





## 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.



### 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.



