

ESTATE WINES

ALCOHOL 13.0% | RS 7.3 | PH 3.2 | TA 7.4

HARVEST DATE September 2013

DISGORGING DATE May 2015

PRODUCTION 195 cases

SKU 869073

UPC 626990179658

2012 PAULA

WINEMAKING

The wines chosen to construct this blend are a true representation of what we grow at Blue Grouse Estate. The Müller-Thurgau was a natural fit to contribute the acid and backbone. The Ortega and Pinot Gris make up 75% of the blend and bring both fruit and body to the party. The 5% Pinot Blanc that hails from Oliver was the outlier and was added to help with the weight of the mid-palate. Secondary ferment began in September 2013 and was 20 months.

DOSAGE

As the wines were fairly mature when set for tirage it was not necessary to add dosage liqueur for balance.

GRAPE VARIETALS

Pinot Gris 38%, Ortega 37%, Müller-Thurgau 10%, Pinot Blanc 5%

TASTING NOTES

This sparkle starts with aromas of pear, biscuit and a bit of earthy mushroom followed by flavours of green apple and toast with a fine mousse on the palate. Well-balanced and off-dry it finishes with elderflower and a lingering lemon lime citrus.

