

# Michael Brut 2008

Winemaker: Anthony Miceli

Picked: 7/3/08-12/3/08

Tiraged: Kilchurn Wines, Romsey, under supervision.

Disgorged: Recently disgorged in batches approximately 6 monthly.

Winemaking: Picked at much less than normal (Australian) ripeness (from 8-10 baume), to retain acid levels (10-15 g TA) and aiming towards the fine and delicate flavours that set Champagne apart from many Australian sparkling wines.

A blend was made of Pinot Noir (58%- for palate length), Chardonnay (23%- for front palate flavour), Pinot Gris (19%- for mid palate structure - similarly to Pinot Meunier). Gently whole bunch pressed (both white and black grapes) in our membrane press, only the best "cut" or "cuve" is extracted. The juice is then vigorously oxidised (at low temperature) to remove any excess tannin and any colour extracted from the Pinot Noir and Pinot Gris.

This juice for the base wine was fermented warm (25-27 deg C) to maximise vinosity rather than fruitiness. After 6 months on fermentation lees, it was clarified and transferred Kilchurn for the tirage.

Finally the wine is disgorged after more than 10 years maturation on lees, in this same bottle, with enough ready for sale and the remainder to be freshly disgorged as required.

Oak: Nil

Malolactic Fermentation: 100%

Analysis: Alc 11.0 % /vol, pH 2.95, TA 9.0 g/l Sugar (dosage) 8.0 g/l

Tasting Notes:

*Aperitif style- Crisp, refreshing, and dry, this is a wine with great subtlety and length.*

*Beautifully pale with persistent fine bead, it has lovely yeastiness, strawberry, melon, honey and toast, this wine is rich savoury and elegant. Recently disgorged.*

Cellaring:

The nature of the "methode champenoise" is that the maturation takes place in bottle prior to disgorging, at which stage the wine is ready for consumption. For those who like bottle development in the wines this wine will continue to gain richness, as does a table wine, over 5-10 years (but at the expense of its sparkling character).

Winemakers Comments

This wine is aimed at reproducing the spectrum of flavours and palate structure of sparkling wines from Champagne. We feel this wine is comparable in style and quality, and altogether different from most sparkling wines made in Australia. This is a more delicate aperitif style wine, with great intensity and balance, which is very hard to find in Australia.

*Michael is our son, and it is with pride that his name is given to this wine.*