

## Michael Brut 2004

Winemaker: Anthony Miceli

Picked: 27/3/04-3/4/04

Tiraged: 9/6/2005 (Kilchurn Wines, Romsey, under supervision).

Disgorged: First disgorged December 2009, in batches, matured on lees until just prior to despatch (recently disgorged).

Winemaking: Picked at much less than normal (Australian) ripeness (from 8.3-9.9 baume), to retain acid levels (15.3-9.9 g TA) and aiming to achieve the fine and delicate flavours that set Champagne apart from many Australian sparkling wines.

A blend was made of Pinot Noir (45%- for palate length), Pinot Gris (29%- for mid palate structure - similarly to Pinot Meunier), Chardonnay (25%- for front palate flavour).

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 to Cope Williams for the tirage.

Finally the wine is disgorged after more than 4 years maturation on lees, 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 (doseage) 9.0 g/l

Tasting Notes:

*This wine is a blend of Pinot Noir, Pinot Gris, and Chardonnay, fermented in **this** bottle, with yeast contact of more than 3 years.*

*This distinctive blend of varieties is designed to give structure and complexity and balance to the wine.*

*The flavours are "fine" and intense, with toasty/vegemite yeast, strawberry and hints of melon, pear and honey. The palate is very creamy, long, with cleansing acid and a fresh dry finish.*

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

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, which is very hard to find in Australia.

GOLD	Royal Melbourne Wine Show 2008 Class 52
BRONZE	Red Hill Cool Climate Wine Show 2009 Class 1
BRONZE	Bathurst Cool Climate Wine Show 2008 Class 4090