

POLLYANNA POLLY



Sparkling White NV

Adelaide Hills, Chardonnay (86%) Pinot Noir (12%) Pinot Meunier (2%)

The Name

The Pollyanna Principle is the tendency for people to remember pleasant times more accurately than unpleasant ones.

Chester's mother, Pauline, was a living testament to this truth, always looking on the bright side of life. An eternal optimist, she was known to family and friends alike as Pollyanna Polly.

The Winemaking

These traditional sparkling varieties are sourced from the cool climate Adelaide Hills, and are picked early to retain high natural acidity. Small batches of these low yielding grapes are gently pressed in stainless steel basket presses.

Following primary and partial malolactic fermentation the individual parcels are bottled and inoculated with yeast and sugar to encourage a secondary fermentation. The cuvee is fermented in the bottle to develop complexity for approximately four years. This is a dry style sparkling with minerality, a crisp acid backbone and layers of flowers, fruits and toasty savoury nuances - perfect for any celebration!

The Characteristics

Attention to every detail. On the nose the wine is a bit shy but extremely elegant. Waves of marzipan, biscuit and brioche flow over a citrusy layer of pear, green apple and lemon curd. On the palate is where all the magic happens. Chardonnay welcomes you with freshness and complexity, the spicy depth comes with Pinot Noir and Pinot Meunier brings softness to the blend. The palate is pleasant and dry. Fresh apple and pear melts away in vanilla custard and brioche flavours. The use of reserve wine (wine from different vintages) is evident by the marvellous texture, silk and creamy body. All lifted by a well balanced acidity and lingering finish.



Residual sugar	6.1 g/L	Alcohol	13%
pH	3.03	Titrateable acid	8.1
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton