

THE PEPPERMINT PADDOCK

Sparkling Red NV

McLaren Vale, Chambourcin (88%) Graciano (12%)

The Name

Surrounded by peppermint gums, the block that was replanted in 1989 to Chambourcin from Shiraz which never grew well on that particular site. When the fruit is picked fully ripe it retains high levels of acidity, an abundance of colour, flavour and tannin - perfect for a sparkling red wine.

The Vintage

This is a non-vintage sparkling wine, indicating specific parcels are selected from a number of vintages to create a consistency in quality from one cuvee to the next.

The Winemaking

The base wine is prepared using the time-honoured techniques of open fermenting, foot treading and basket pressing. Addition of liqueur tirage instigates secondary fermentation and creates bubbles with a unique vibrant purple colour.

The Characteristics

You'd need to sample a lot of wines before you came across one with better colour. The body of the wine is deep in colour but the mousse and rim of the wine are the most bright crimson / purple. As spectacular as this wine is visually, it is not let down by the nose and palate. The bouquet reminds me of a bowl of sweet forest berries poaching in their own juices. A whiff of Xmas spice completes the picture. An explosion of fine bubbles greets you upon your first sip. As the bubbles dissipate the fruit comes to the fore. This wine is best served chilled to accentuate the fresh vibrant acidity which lifts the wine and ensures a clean yet lingering finish. Thoughtful consideration to sweetness level in this wine ensures a fruity mid palate but a crisp dry finish. Fresh and fun.



Alcohol	13.5%	Residual sugar	15.5 g/L
Titratable acid	7.0	pH	3.39
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton