

# POLLYANNA POLLY

## Sparkling White NV

Adelaide Hills, Chardonnay (60%) Pinot Noir (34%) Pinot Meunier (6%)



### 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 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

These traditional sparkling varieties are sourced from the cool climate Adelaide Hills, and are picked early to retain high natural acidity. Small batches of 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

A strikingly lifted nose of lemon zest, white blossoms, granny smith apple skin, and hints of freshly grilled nuts entices you to look deeper into the alluring bouquet. There you will find subtle hints of marzipan, cashew butter and the suggestion of freshly torched creme brulee. The bead is very fine with a creamy persistent mousse. The delicate palate is a finely balanced act. A tight mineral acid line underpins generous white fleshed stone fruit poised in an energetic dance with an intriguing sea spray salinity. Ever licked an oyster shell? The finish is long and complex with yeast autolysis providing palate weight while a lemon curd acidity carries the focused mineral finish.



Alcohol	11.5%	Residual sugar	
Titrateable acid		pH	
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton