

THOMPSON

ESTATE



MARGARET RIVER

— 2001 —

CHARDONNAY PINOT NOIR

Sparkling Chardonnay Pinot Noir 2002

The wine style was developed with Harold Osborne, formerly of Schramsberg and Pelorus. Harold supervises production in Margaret River. The fruit is hand-picked at 19 Brix. The blend is 70% chardonnay, 30% pinot. The base wine was made at Pierro winery, using whole bunch pressing.

The primary fermentation is completed in the barrel. The wine lays on French oak for six months before triage and secondary fermentation using selected yeasts. The wine is in lees contact for two years before riddling and disgorgement.

On the nose, there are fresh, nutty, bready characters. On the palate, the chardonnay imparts a rich toasty character, the pinot provides an austere balance and the oak treatment, unusual for a sparkling wine, adds complexity and depth. The result is a rich but fresh style of sparkling wine with a satisfying elegance and mouth feel.

Enquiries:

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