



ADELAIDE HILLS / ESTATE GROWN

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## PINOT NOIR, CHARDONNAY

MÉTHODE TRADITIONNELLE

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**2022**

### BACKGROUND

At Simon Tolley Wines we are firm believers that great wine is made in the vineyard. To this end no stone is unturned to grow the best quality fruit we can on our family vineyard at Woodside in the Adelaide Hills. To grow the best fruit, you need to select not only the right site but also the right clone to deliver the results that you want to achieve in the finished wine. The Pinot Noir is clone MV6 which is one of the most highly rated Pinot Noir clones and was first registered in Australia in 1974. Small berries and bunches, rarely over-crops, later ripening. This is a versatile clone particularly for rosé but also for sparkling and table wines. The Chardonnay clone is I10V1 which shows great purity of fruit and tends to have larger berries and big canopies.

### HARVEST

Estate-grown grapes were hand-picked at 10.5 –11 degrees Baume with a varietal blend of 50% Pinot Noir (MV6) and 50% Chardonnay (I10V1). Pinot Noir grapes were from the Cellar Door vineyard and Chardonnay from the family vineyard on the neighboring block. An outstanding growing season with cool nights and mild days providing exceptional fruit quality.

### WINEMAKING

Made following traditional champagne method techniques of second fermentation in the bottle. The wine rested on the lees in bottle for 34 months before being disgorged in March 2026.

### CHARACTER

This outstanding sparkling wine is showing all the rich expressions a Traditional Method wine can do. Ripe yellow apple, fresh raspberry, toasted macadamia's, lemon curd; all supported by a delicate mousse and a refreshing mouthfeel.

**RELEASE DATE** 01/04/2026

**ALCOHOL** 13% alc/vol

