# Bimbadgen Sparkling 2015 Blanc de Blancs

Bimbadgen's Sparkling range features a sparkling twist to a range of Australia's favourite varieties.

## TASTING NOTES

Colour: Vibrant gold with a fine bead.

Nose: Delicate lemon peel with a whisper of toast.

Palate: Fresh citrus flavours in the foreground supported by more complex toasty

brioche characters and a crisp, lingering finish.

#### WINEMAKERS COMMENTS

Source: Winbirra Vineyard, Upper Hunter.

Vinification: Base wine cool fermented in stainless steel in January, gently fined, filtered

and sent to bottle for secondary fermentation (methode champenoise) in

August, 2015.

Blending: N/A

Aging: 4 years on secondary ferment lees in bottle.

Bottling: Our 1st disgorgement of the 2015, on the 19th, July 2019.

### TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	рН	TA
100% Chardonnay	12.0%	5 years	19th January, 2019	N/A	3.07	7.5

#### VINTAGE NOTES

2015 followed the highly acclaimed 2014 vintage producing an abundant harvest. Early season rain events gave way to a warm, dry ripening period typified by consistent and even temperatures, delivering classic medium bodied wines typical of the Hunter Valley style.



