

COUSINS

THIS IS THE TWELFTH RELEASE OF OUR SUPER PREMIUM SPARKLING WINE 'THE COUSINS', NAMED IN RECOGNITION OF WIRRA WIRRA PRINCIPALS, THE COUSINS, GREG AND ROGER TROTT. THE 2006 VINTAGE IS A BLEND OF BASE WINES MADE FROM TRADITIONAL CHAMPAGNE VARIETIES, PINOT NOIR, CHARDONNAY AND PINOT MEUNIER. ALL THE BASE WINES WERE MADE FROM GRAPES GROWN IN COOLER VICTORIAN REGIONS. THE BLENDED WINE WAS THEN FERMENTED IN BOTTLE AND AGED ON YEAST FOR OVER EIGHTEEN MONTHS PRIOR TO DISGORGING AND RELEASE (METHODE CHAMPENOISE).



VINTAGE REGION

2006 Cooler Victorian wine regions

GRAPE VARIETIES

50% Pinot Noir, 42% Chardonnay and 8% Pinot Meunier

COLOUR

Pale lemon with a fine bead.

BOUQUET

Toasted fresh bioche with roasted hazlenuts and ripe quince.

PALATE

A fine and persistent palate marked by a crisp clean acid finish. Some creamy complexity is married perfectly with an off dry richness and good mid palate weight.

DRINK

Two to five years.

FOOD MATCH

Gravlax with mustard dill sauce.

VINIFICATION

The fruit was hand picked, crushed and pressed. The wine was then chilled to 3 degrees and cold stabilised for just over a week. The wine was then warmed and inoculated with EC1118 yeast for primary fermentation in stainless steel vessels. Secondary fermentation was conducted in bottle as per 'methode champenoise'.

OAK MATURATION

N/A

TECHNICAL DETAILS

pH 3.06 TA 7.2 ALC 12.2%

WINEMAKERS

Samantha Connew & Paul Smith



WIRRA WIRRA VINEYARDS

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