

FIRESTICK



Brut

Region	NSW	
Vintage	NV	
Colour	Straw	
Tech Data	pH	3.27
	TA	6.19 g/L
	Alc	12.0%

Aroma

Aromas of straw, citrus and apple from the semillon combine beautifully with the peach and dried fig aromas of chardonnay.

Palate

The fine effervescence enhances the clean fresh flavours and aromas while allowing the finish to remain crisp as it lingers in the mouth.

Overview/Production

Free-run portions of semillon and chardonnay were selected to maintain the light delicate floral fruit aromas. Some of the juice was fermented then held on lees to add both complexity and body to the wine. The balance was cold-fermented in stainless steel to enhance the fruit characters.