

de iuliis



2019 Guardian Sparkling Chardonnay

Region

Hunter Valley

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The Special Release label gives the winemaking team the opportunity to create unique, personalised wines. Small batch made and handcrafted by Mike.

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The Story

Picked from our single vineyard chardonnay sites here in the Hunter Valley.

We use the traditional method to make our sparkling chardonnay that is consistent with the famous style of the Champagne region.

The Wine

We pick the chardonnay at lower baume & high acidity to encourage bright & crisp green apple notes. A second fermentation in the bottle creates the fine bead & creamy texture. We leave the chardonnay on lees for 12 months to build complexity & add those toasty, brioche notes.

The Vintage

Excellent growing conditions and picking season in 2019 led to healthy vines & good yields.

Our Sparkling Chardonnay is made only in great vintages & laid down for a further 12 months after bottling to further add layers of biscuity notes.

The Potential

The fine structure and natural acidity gives the wine the potential to age for 5-10 years.

However, after one sip we believe this wine will last a maximum of three months in your wine collection.

The Match

Sparkling Chardonnay can match a variety of cuisines, or simply be enjoyed as an aperitif!

Love seafood? Pair with oysters, scallops, prawns and lobster.

Love a snack? Try salted potato chips and soft & creamy cheeses.

Love to indulge? Go for gold with fried chicken!

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