

Sparkling La De Da

Product Code: LADEDA

Price: \$35.00

Short Description

\$35 a bottle or \$180 a six pack use coupon code LADEDA. Made in traditional Methode Traditionnelle from 100% Riesling and after three years of ageing, this sparkling that has beautiful flavours of creaming, toasty, citrus, complemented by notes of shortbread. An expressive and generous wine with great length on the palate and an attractive finish where the Riesling really pops!

Description

\$30 a bottle or \$150 a six pack use coupon code LADEDA.

Sparkling Riesling 2021
MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 13 % a/v,

TASTING NOTES

Made in traditional Methode Traditionnelle from 100% Riesling and after two years of ageing, this Sparkling Riesling that has beautiful flavours of creaming, toasty, citrus, complemented by notes of shortbread. An expressive and generous wine with great length on the palate and an attractive finish where the Riesling really pops!

VINEYARD

Fruit sourced from local Mt Barker Vineyard. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich

flavour and quality grape juice. Grown on ancient gravely loams in Mount Barker, in the Great Southern region of Western Australia, an area renowned for excellence in cool climate viticulture. Galafrey harvest their grapes from mid March to late April depending on the season.

VINTAGE

After 2 years of lower volumes and drier years. This year was a reminder of what vintage is always like, fast pace as you battle the weather. Did you love the 2013 reds? Intense in flavour. Well, that is 2021. Big wines, big flavours and not that easy to juggle in the winery. The biggest difference this vintage was the rainfall in Nov, Dec, Jan and Feb with 121ml of rain. A wet February saw 51 ml fall for the month to start us off for vintage. January max temp was 39.5 degrees, February was 36.2, March was 37 degrees. With lots of beastly easterly drying winds in the first few weeks of the January.

WINEMAKING

The dry, cool climate of Mount Barker provide ideal conditions for the Riesling, which was made with cold fermentation in stainless steel . We mechanically picked Riesling grapes and made this wine in the traditional Champagnois methode. Good fine bead, big mouthfill with just a hint of citrus, creamy fruit with a long dry finish. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a wine that will express varietal characters in tune with its sense of place Winemaking is geared toward producing a wine that is well balanced, lively, well structured and most importantly drinkable.