

Native Point



Native Point Sparkling 2008

TASTING NOTES

THE WINE

A brilliant pale pink in the glass with a fine persistent bead. Ripe strawberry aromas with toasty notes displaying the autolysis characters from lees age. Good fruit intensity on the palette with rich, creamy mouth feel with a touch of sweetness, balanced with refreshing acidity.

FOOD PAIRING

Platter of fresh Tasmanian seafood, with oysters, scallops and crayfish.

WINEMAKING NOTES

Whole bunches of handpicked fruit gently pressed to ensure delicate flavor extraction. Free run juice fermented at cold temperatures. Tirage and secondary ferment in bottle (methode traditionnelle) followed by three years on lees predisgorging. Blended with a small quantity of aged Pinot Noir reserve wine prebottling.

VITICULTURE INFORMATION

A relatively dry winter and warm spring allowed buds to burst early followed by flowering two weeks ahead of normal. The lack of winter rains triggered larger than expected crop levels, requiring shoot thinning early January followed by green thinning of bunches pre veraison in early February.

Very warm temperatures in early March hastened ripening with harvest commencing 20 March.

Bunch weights in all clones were greater than average.



THE VINTAGE

VINTAGE INFORMATION

Vintage 2008

Harvest Date 20/04

Yield 5t/ha

Clones 114
115
777

Region Tamar Valley,
Tasmania

Winemaker Greer Carland

Alc/Vol 12%

Total Acid 6.1/L

pH 3.43

Residual Sugar 4.4g/L