



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER BLANC DE BLANC SPARKLING 2012

Grape Variety / Region: 100% Margaret River Chardonnay

Fruit: A single vineyard parcel of fruit from the Ellen's Ridge vineyard in the Wallcliffe sub region of Margaret River. The clone used was Davis Clone Chardonnay; this produces big, tight bunches of tart grapes with great acid. The fruit was grown on a gravelly loam site with a NE orientation. The fruit was hand harvested, sorted and then chilled overnight before pressing the next day.

Winemaking: The fruit was oxidatively handled during pressing and allowed to settle overnight. The juice was then fined Ed Carr (Hardy's famous winemaker and Arras creator) style before being raked again in preparation for ferment. The juice was inoculated and transferred into old puncheons for 3 months with fortnightly stirring. The wine was raked bright after this and then sent to bottle for secondary fermentation. A small amount of reserve Chardonnay (1.5%) was used in the dose with 4g/l sugar before being packaged and corked.

Tasting notes: This 2012 vintage Blanc de Blancs was made from 100% hand harvested Margaret River Chardonnay. 36 months on yeast lees, together with a small addition of reserve Chardonnay has resulted in a lovely complex and textured sparkling wine with plenty of brioche, roasted cashews, grapefruit and crisp lime. Although the style complements oysters, fresh shellfish and smoked salmon it can also be enjoyed as an aperitif.

Winemaker: Cliff Royle

Cellaring: 2-5 years

Alcohol: 12%

Acid: 10.4g/l

Sugar: 4 g/l



When it comes to Champagne the great man Winston Churchill once said, 'In defeat one needs it, in victory one deserves it'.