

## TASTING NOTE

# Bimbadgen Sparkling 2012 Blanc de Blancs RD5

Bimbadgen's Sparkling range features a sparkling twist to a range of Australia's favourite varieties.

## TASTING NOTES

- Colour:** Pale lemon with a lime hue.
- Nose:** Hints of lemon, with delicate secondary characters of brioche and oyster shell.
- Palate:** A fine, creamy bead carries soft lemon citrus flavours combined with hints of toasty secondary notes. A long, complex palate with a dry finish makes this a wine with which to celebrate.

## WINEMAKERS COMMENTS

- Source:** Bimbadgen's McDonalds Rd Vineyard Block 20 Chardonnay.
- Vinification:** Base wine cool fermented in stainless steel in 2012, gently fined, filtered and sent to bottle for secondary fermentation (methode champenoise) in August, 2012.
- Blending:** N/A
- Aging:** 4 years on secondary ferment lees in bottle.
- Bottling:** Our 5<sup>th</sup> disgorgement, on the 15<sup>th</sup> September, 2016

## TECHNICAL NOTES

| Varietal        | Alcohol | Cellaring Potential | Harvest Date       | Oak | pH   | TA  |
|-----------------|---------|---------------------|--------------------|-----|------|-----|
| 100% Chardonnay | 12.5%   | 5 years             | 19th January, 2012 | N/A | 3.24 | 7.4 |

## VINTAGE NOTES

2012 was a cool year where red varieties struggled to ripen with any real consistency, but our white wines shone brightly. Five years on this wine is rewarding the vision to produce a high end sparkling wine from a unique region.



Bimbadgen

*Seen in all the right places*

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