

## TASTING NOTE

# Bimbadgen Sparkling NV Cuvee

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

## TASTING NOTES

- Colour:** Vibrant gold with a fine bead.
- Nose:** Delicate lemon peel, lime acidity, peach and stone fruits with a whisper of toast.
- Palate:** Elegant, tangy fruit flavours with some richness from secondary fermentation. Clean and crisp.

## WINEMAKERS COMMENTS

- Source:** Upper Hunter Semillon, Upper Hunter Chardonnay.
- Vinification:** Base wine cool fermented in stainless steel in January, gently fined, filtered and sent to fermentation. Stored on lees for 4 months before undergoing charmat method secondary ferment and bottling.
- Blending:** 65% Semillon 35% Chardonnay
- Aging:** N/A
- Bottling:** 6th October 2020

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon / Chardonnay	12.5%	1-3 Years	Multiple	N/A	3.08	6.35g/L

## VINTAGE NOTES

A new wine in the Sparkling range. The chance to blend Hunter Semillon with Chardonnay in a sparkling wine is one not to be passed up. Semillon brings lively freshness and drive, with chardonnay creating a textural and drink-ability to the mid palate. A truly balanced and great Cuvee for all occasions.



GS1 Barcode:



Bimbadgen

*Seen in all the right places*

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