Audrey Wilkinson.

SINCE 1866

Blanc et Noir

Vintage Conditions

The 2014 vintage in Orange started early following a relatively short dry winter. Warmer than average temperatures in spring saw an early budburst followed by an equally warm summer that saw temperatures reach mid to high 30 degrees, with very little rain. Vintage began earlier than usual, and flavours were ripe and concentrated. Although quality is very high, quantity was low.

Winemakers Notes

This sparkling wine is made from the classic blend of 50% white Chardonnay grapes and 50% black Pinot Noir grapes both from the Orange region in New South Wales. The fruit was hand picked and immediately transported to our winery in the Hunter Valley. The fruit was gently whole bunch pressed in order to preserve the fruit flavours, brief skin contact with the Pinot Noir skins have given this wine a blush colour. The Blanc et Noir was matured on yeast lees in the bottle for over 6 years to increase complexity and texture to the wine, which was then disgorged in 2021.

Tasting Notes

Colour

Salmon pink with a fine, persistent bead

Bouquet

Fresh aromas of strawberries and citrus fruit with a slight toast and brioche characters from time on lees.

Palate

The palate has clean citrus fruit and strawberry flavours with some complex nutty brioche flavours from 6 years *tirage sur lie*. A rich and elegant palate with a fine, lively bead and a delicate mousse.

Vintage
2014

Region
Orange

Cellaring
Enjoy now

Tech Data

Alc.	12.5%
TA	8.0g/L
pH	2.99

follow us on twitter

"like" us on facebook

P: 02 4993 3600 **F:** 02 4998 7824
E: sales@audreywilkinson.com.au
W: www.audreywilkinson.com.au
www.agnewwines.com.au

AGNEW WINES — PTY. LTD. —