



Audrey Wilkinson.

SINCE 1866



Blanc et Noir

Vintage Conditions

The 2013 Vintage will be one of the New South Wales' classic vintages. With very hot summer conditions where we saw the highest temperature ever recorded, flavours were concentrated and vintage began earlier than usual, starting on January 15 in the Hunter Valley and finishing in mid April in Orange. Although quality is very high, quantity is very 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 handled very delicately and whole bunch pressed in order to preserve the pure fruit flavour characteristics, brief skin contact with the Pinot Noir skins have given this wine a light blush colour. The Blanc et Noir was matured on yeast lees in the bottle for over 4 years to increase complexity and texture to the wine, which was then disgorged in September 2017.

Tasting Notes

Colour

Pale 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 4 years *tirage sur lie*. A long and elegant palate with a fine, lively bead and a delicate mousse.

Vintage

2013

Region

Orange

Cellaring

Enjoy now

Tech Data

Alc. 13.0%
TA 7.6g/L
pH 2.99

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