



GREENSTONE
ESTATE SERIES
YARRA VALLEY
Methode Traditionnelle
2012

Each vineyard block component of this fine sparkling was harvested at its optimum fruit and acid balance suited to the style. A palette of lemon tart, green apple, bread and white peach is finished with a creamy elegance.

VINEYARD NOTES

24% Pinot Noir from the Upper Ngumby vineyard from clone 115. This block is east south east facing with planting orientation of north south. The clone 115 produces a lighter coloured finer style of Pinot Noir suited to sparkling.

29% Pinot Noir from the Greenstone Block B. This is a clonal mix of Pinot Noir giving some depth while maintaining a lift and vibrancy.

47% Chardonnay clone 110V1 from the Greenstone trellis on Block C. Older vines and the dual cordon trellis give rise to fruit with good intensity at early ripeness.

WINEMAKING NOTES

Hand picked and whole cluster pressed, the pristine fresh racy juice was cold settled overnight. The Pinot Noir was racked together, while the Chardonnay stood alone. Fermented separately, with a very small portion (15%) in 5 year old French hogshead oak vessels to provide complexity (Cooperages Billon and Redmond). Aged on lees in tank and oak until tirage in November 2012. Aged in bottle on lees until November 2016 (48 months) prior to disgorge.

VINTAGE & TECHNICAL INFORMATION

Winemaker:	Travis Bush		
Grape Variety:	54% Pinot Noir (Clones 115, 114, MV6) 46% Chardonnay (Clone 110V1)		
Region:	Yarra Valley, Victoria		
Closure:	Diam	PH:	3.00
Disgorgement Date:	21 November 2016	Dosage:	2g/L
Release Date:	14 February 2016	Alc/Vol:	12.0%

CONTACT

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