

Jean Pierre

Treat yourself with Jean Pierre. The perfect afternoon delight to enjoy with good company - Santé!

JEAN PIERRE BRUT



Region
Riverina

Vineyard
Select premium vineyards chosen for their primary fruit spectrum and acid retention.

Season
A blend of superb vintages.

Tasting Note
Pale straw appearance with an unrelenting fine bead. Aromas of fresh lemon pith with complex notes of brioche & barley sugar. Voluminous mousse of citrus reveals a palate of freshly iced pastries that goes on and on to a delicately fresh fine acid finish.

Suggested Cuisine
Aperitif or natural oysters with a squeeze of lemon and pinch of black pepper.

General Characteristics
Medium Dry / Light bodied

Additional Information
Vegan

Winemaking

The select Chardonnay and Pinot Noir vineyards are picked in the cool of the night to be quickly pressed to tank. Primary ferment is warm and quick to ensure the purity and freshness of the fruit. A secondary ferment is then undertaken in tank allowing the wine to rest and develop complexity. A harmony is found in this blend as we blend back reserve wines to continue this house style.

Wine Analysis

Alc/Vol 11.5%, pH 3.16, TA 7.4g/L

Cellaring

In a good cellar this wine will last for 2-3 years.

Winemaker

Joel Veenhuizen