

SACRED HILL

Vibrant easy drinking whites and plump soft reds. Decades since first release, this trusted everyday range of wines is best enjoyed with family and friends.



SACRED HILL BRUT CUVÉE

Region

Australia

Season

A blend of more than one vintage.

Tasting Note

Very pale straw colour. Clean citrus and floral notes are complexed with fresh cream and bread dough aromas. The fine bubbles provide a creamy texture, while the delicate acidity balances the fresh fruit.

Suggested Cuisine

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

General Characteristics

Dry / Light bodied

Additional Information

Vegan

Winemaking

We carefully select Chardonnay and Pinot Noir fruit from vines with generous canopies that allow the fruit to ripen gently and naturally. The fruit is picked, pressed and then allowed to settle naturally before being filtered. All juice is fermented cold to retain freshness and delicacy before undergoing secondary fermentation in tank to add complexity. Some of the better parcels of fruit from each vintage are blended together to create this elegant wine.

Wine Analysis

Alc/Vol: 11.3%, pH: 3.15, TA: 7.0g/L

Cellaring

Best enjoyed now and over the next three years.

Winemaker

Riverina Winemakers