



VIVO — WINE FOR THE LIVIN'

VIVO CHARDONNAY PINOT NOIR



Region
Riverina

Appearance
Very pale straw.

Bouquet
Fresh cut lemon and subtle green apple surrounded by raising dough.

Palate
A generous mousse reveals a quite tight and complex palate of fresh buttered toast and citrusy freshness.

Suggested Cuisine
Aperitif or with natural pacific oysters.

General Characteristics
Dry / Light bodied

Vintage Conditions
A blend of more than one vintage.

Winemaking
The Chardonnay and Pinot Noir are picked in the cool of the night to help retain freshness, with the Pinot handled oxidatively to help lower the red colour pigments. Both are fermented warm to add complexity and mouth feel. The blend is then run through a secondary fermentation in tank, Charmat, to add the bubbles and creamy texture.

Wine Analysis
Alc/Vol: 11.30% pH: 3.15 TA: 7.0 g/L

Cellaring
Ready for enjoyment now or will develop in bottle over the next three years.

Winemaker
Riverina Estate Winemakers