

CHARLES MELTON

2019 DISGORGEMENT NV SPARKLING RED



VINTAGE

This release of our sparkling red is produced with a base wine made from a blend of 2012, 2013 and 2015 vintage wine. All were very high quality vintages with '12 being considered a classic vintage, '13 an extremely low yielding vintage of great density and '15 a rich, rounded sweetly fruited vintage. All of them provided the weight and richness required for top quality sparkling base.

STYLE

We use the traditional Australian technique for our sparkling red, as pioneered by Seppelts at Great Western. The base wine is aged for around two years or so in oak and then tirage bottled and left on lees for up to four years. This gives a complex aromatic of fruit sweetness and classic autolysis character and fine bubble. An important factor is the liquering dosage as this degree of sweetness has helped some of the classic examples age for decades.

VINIFICATION

The original base wine is made in a similar manner to our premium dry red wines, with the only difference being slightly lower alcohol levels to assist in a trouble free re-fermentation. The wine then stays on lees for up to 4 years before being hand riddled and disgorged and liquered.

The principal variety is always Shiraz with Cabernet usually making up the balance (around 20%) This particular disgorgement also has a percentage of old vine Grenache in it.

TECHNICAL

Alc: 14 %
TA: 5.5g/l
pH: 3.6
Dosage: 30g/l

CHARLIE MELTON WINEMAKER