

Gartelmann Blanc de Blancs 2009

TASTING NOTES

The 2009 Gartelmann Blanc de Blancs is an elegant, dry and complex sparkling wine. The base wine is 100% 2009 Chardonnay, but complexity is achieved via dosage with some lees-aged reserve wine. This lees-aged wine includes Semillon and Pinot Noir (approximately 15% of the total blend).

A vigorous bead with very fine and persistent bubbles. Fresh citrus, pear and floral notes dominate the nose, with some subtle toasty notes from the reserve material. The palate is dry and fresh, showing lovely texture and complexity and finishing with beautifully balanced acidity.

WINEMAKING

The various parcels of fruit were picked early to achieve the necessary high levels of acidity. After crushing and destemming, only the delicate free-run juice is used and then cold-fermented in stainless steel. No malolactic fermentation is used. The wine is then transferred to a pressure tank for secondary fermentation. The reserve wine is disgorged from lees-aged cellar stocks and blended with the tank fermented wine along with the selected sugar and acid adjustments to balance the final wine. In this case the dosage is quite light (i.e. dry) and falls just outside the Extra Brut classification of 6 g/l. The wine is then sterile filtered under pressure and re-bottled.

VINTAGE

2009 was a particularly challenging vintage in the Hunter Valley. January was both dry and warm, slowing the ripening process. A good canopy provided sufficient shade to protect the grapes from the worst of this heat. Our approach was to select only the minimum tonnage from the very best parcels of fruit. Cropping was low to improve fruit quality.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Broke

Vine Age: 16 Years

Grape Varieties: 100% Chardonnay

Vines per Ha: 2250

Pruning Method: Cane (Double Guyot)

Training Method: VSP trellis – 2 foliage wires

Harvest Method: Machine picked

Harvest Date: 21 January 2009

Alcohol: 12.2%

Residual Sugar: 8.9 g/L

Titrateable Acidity (tartaric): 8.4 g/L

pH: 3.06

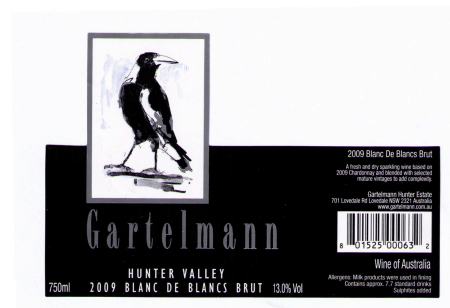
Volatile Acidity: 0.62 g/L

SO₂ at bottling (free/total): 26/147 ppm

Bottled: 28 August 2009

Fining/Filtration: Skim milk/0.45µm

Production: 240 dozen (750ml)



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