



2018 Sparkling Cuvee

Tasting Notes

Soft citrus/lemon palate, balanced with delicate acidity and natural sweetness. A refreshing sparkling with a lingering, fresh finish.

Winemaking and Viticulture

The Semillon grapes are harvested during the night to ensure fruit is delivered at optimum temperatures. The grapes are gently crushed then pressed in an air-bag press, the juice is then fermented slowly at very cool temperatures. The wine is aged on primary fermentation lees before being stabilised, then undergoing secondary fermentation in a specially designed pressure tank using the "Charmat Method". After the second fermentation takes place the wine is then filtered and bottled under pressure to produce a delicate sparkling wine.

Closure	Cork	Alcohol	12%
Winemaker	Graeme Shaw & Jeremy Nascimben	Res. Sugar	10.1 g/L
Grape Variety	100% Semillon	Cellaring	8 years



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