



TASTING NOTES

Mission Fête

Viticulture

The fruit was sourced from our vineyards at Greenmeadows in Taradale where we have cultivated grapes for wine production for 100 years. We have pioneered the production of Pinot Gris here for over 50 years. The crop loads were low in 2011 at only 8 tonnes per hectare. A part of the block is presently in conversion to organic viticulture. We hand harvested the Pinot Gris and Chardonnay for this wine in late February and early March. The fruit was in perfect health with good flavour development and acidity. The proportion of grapes was 94.5% Pinot Gris and 5.5% Chardonnay.

Winemaking

All fruit was carefully placed in the presses, using the most gentle cycle. This fastidious approach meant we only obtained only 480 litres out of a possible 750 litres for every tonne of grapes for our Fête sparkling wine. The respect we showed to the fruit provided the cleanest of musts for fermentation. We chose various yeast strains including 60% of the winery wild yeasts in the must. This was to achieve the ultimate interest and complexity in the wine. A 16% portion from the earlier 2010 vintage was fermented in French oak barrels for 15 months to further augment the complexity and character of the wine. After blending the cuvée the wine then underwent a secondary fermentation before bottling.

Tasting Notes

The wine has a softness and lightness with creamy characteristics. There is a delicate pear aroma with an almond and biscuit nuance. The mousse is fine and very persistent, the reward of focused, dedicated viticulture and winemaking. In the mouth the wine sings across the palate showing a persistent and fresh moreish finish.

Alcohol	12.5 %
Acidity	6.5 g/l
Residual Sugar	10 g /l
Ph Level	3.05

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