



FLATROCK SPARKLE NV

Cellarmaster	Rolanie Lotz
Variety	Chardonnay
Origin	Coastal Region, Wellington
Soil Type	Mostly decomposed granite
Harvest Method	Hand-picked
Wine Analysis	Alc 13%
	TA 5,9 g/l
	pH 3,54
	RS 12,0 g/l

VINIFICATION

Fermentation	100% fermented in stainless steel tanks. The Chardonnay was kept on lees with occasional stirring to enhance flavour development.
Barrel Maturation	No oak used. Components matured in tank on the lees for an extended period before blending and bottling.
Bottling	The wine was infused with CO2 before bottling to create the sparkle.

DESCRIPTION

This is a delightfully enjoyable bottle of fizz, a glass full of sunshine. Lots of upfront fruit and flavour complimented by a soft bubble. To be enjoyed now with good company on sunny summer days.

TASTING NOTE

Bursting with fresh summer fruit, white peach, and nectarine prominent on both the nose and the palate. Soft mouse and well-rounded with just the right balance of sweetness keep it alluring and the right amount of acidity to keep it together.

FOOD PAIRING

This will pair deliciously with sweet and salty appetizers like a prosciutto-wrapped melon.

AGING POTENTIAL

1-3 years

