

# Emeri

Delight in the fresh sparkling flavours of the new Emeri range from De Bortoli and transform the everyday into a truly unexpected moment. One sip makes life so very Emeri.

*Moscato, Pink Moscato, Sparkling Shiraz, Sparkling Sauvignon Blanc, Chardonnay Pinot Noir*



## CHARDONNAY PINOT NOIR

### Region

Australia

### Appearance

Pale yellow in colour

### Bouquet

Clean, fresh fruit and slightly floral aromas with underlying yeasty, bread dough notes giving complexity.

### Palate

The fine bubbles provide a creamy texture, while the delicate acidity balances the fresh fruit

### Winemaking

Fruit was sourced from selected vineyards in the Riverina and King Valley. It was harvested in early January which allowed the fruit to retain its natural acidity important for sparkling wine. The Chardonnay and Pinot Noir are picked in the cool of the night to help retain freshness, with the Pinot component handled oxidatively to help lower the red colour pigments. Both Chardonnay and Pinot Noir are fermented warm to give complexity. The blend is then run through secondary fermentation in tank - Charmat to add bubbles and creamy texture.

### Wine Analysis

Alc/Vol : 11.5 % pH : 3.30 TA : 6.0 g/L

### Cellaring

Best enjoyed young but will age well over next two years.

### Suggested Cuisine

Try with hors d'ourves or oysters

### General Characteristics

●● Dry/Sweet ● Body

**John Coughlan**  
Winemaker

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied