

Rococo

Rococo combines the French word rocaille (shell) with the Italian barocco (Baroque) and is the name given to the highly decorative art and design of 18th Century Europe which incorporated shell motifs. Rococo sparkling wines are European in style with similar curves and detail. The packaging also reflects the Rococo style.

Blanc de Blancs, Rosé



BLANC DE BLANCS

Region

Yarra Valley

Appearance

Pale colour with green tinges

Bouquet

Showing subtle biscuit-like aromas with citrus and white pear characters

Palate

Soft creamy textured palate with length and drinkability

Vintage Conditions

Vineyards are selected for fruit subtlety and finesse. On the valley floor these are generally East through to South facing slopes and in the upper Yarra the aspect is not so critical.

Winemaking

Fruit is whole bunch pressed to avoid colour and phenolic pickup. The juice is raked to barrel and tank and fermented at warm temperatures to 'blow off' the fruitiness. The wine is allowed to complete natural malo lactic fermentation and sits on lees for 14 months before secondary fermentation and bottling.

Wine Analysis

Alc/Vol : 12.0 % pH : 3.05 TA : 8.0 g/L

Cellaring

Made for immediate enjoyment

Suggested Cuisine

Try with cured salmon

General Characteristics

● Dry / Sweet ●● Body

Steve Webber
Chief Winemaker

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