

Gibbston Valley Reserve Blancde Blancs Methode Traditionelle 2011

The Story

As one of the region's founding wineries, Gibbston Valley's focus has always been handcrafting premium wines. Honoring these traditions have made them a world-renowned destination, since releasing Central Otago's first commercial vintage in 1987. No one thought grapes could flourish at 45 degrees south of the equator. But wine pioneer, Alan Brady, took a chance on the unknown and planted the region's first vines in 1983. With organic certification, they create unique and pure reflections of ruggedly-beautiful and incredibly diverse surroundings. They are inspired by the pursuit of good wine, good food and what they like to call good living.

The Vineyard

Located in the Gibbston and Bendigo sub-regions, the sites are complex, concentrated and balanced. The region has a semi-continental climate with extreme diurnal rhythms. As a result, temperatures can fluctuate during the growing season between 30 degrees C, daytime and 5 degrees C, at night. These intricate environments are reflected in the wines. Combined with vineyard site altitude, aspect and soil type, the fruit's acidity is preserved and elevates the fruit aromas and pristine flavors. This unique climate creates wines with supreme purity.

Winemaking

The Chardonnay is treated very gently, being handpicked and whole bunch pressed on a very slow, long press cycle. Anything above 500L/tone is not included. The base wine is barrel fermented in old French oak. The wine spends 56 months on lees in bottle before disgorgement.

Tasting Note

Freshness within complexity, clarity within dreamy delicacy and a vivid swill of enchantment that sets Central Otago's unrivalled purity in a full tantalising view.

Beneath each wine's visible front of understated delicacy, a deeper symphony of style emerges, with a lingering and refreshingly dry taste.

Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	
Aging Potential	10 + years



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