



D I N B U R G H

**'Edinburgh' by Philip Shaw:**

**To confront tradition you require a big dose of imagination. Edinburgh - Our house.**

The high altitude, age and aspect of the Koomooloo vineyard, has ideal conditions for producing a sparkling of great complexity and quality. We are very excited to launch our first sparkling using Méthode Traditional; which is the old world method used in Champagne, it truly is the effervescence of superiority.

The grapes for Edinburgh were carefully handpicked from Blocks 11 (Chardonnay) and 10 (Pinot Noir), both areas drop from the vineyards backbone down a steep southerly face. We started picking early in the season to retain acidity and vibrancy, preliminary at first light whilst the air was cool and finishing by lunch. The fruit was quickly delivered to the winery where further sorting was required and the hand picked selection allowed a very clean sample of fruit, which was gently pressed as whole bunches, utilising only the juice which was low in tannin to achieve the desirable flavours and texture in the final wine.

The fruit was transferred directly to old French oak barrels for fermentation (native yeast) where it remained on lees and aged for 12 months. After transferring the wine from the barrel the wines were blended (combined aged vintages); sugar and yeast were added prior to bottling to allow secondary fermentation to occur and to build carbon dioxide. The wine remained on lees for further development, complexity and full mouth feel.

*"The combination of Chardonnay and Pinot Noir in Edinburgh creates an even balance, with great length and structure on the palate. This wine shows abundant development and great traditional sparkling wine flavours."* - Philip Shaw

### **Vineyard and Winery notes**

Variety	Chardonnay	Pinot Noir
Vineyard	Koomooloo Vineyard	Koomooloo Vineyard
Altitude	≈ 900M	≈ 900M
Vines Planted	1995	1995
Clones	V1 & V5	114, 115, 777
Alcohol	12.5%	
Oak aging	12 months in old French barrels	
Cellaring Potential	3 – 5 years under ideal cellaring conditions	

### **Tasting notes**

Colour:	Edinburgh has an excellent light straw colour with a fine bubble
Aroma:	Vibrant fruit with complex creamy and autolysis* characters
Flavour:	Full and fine with superb mousse. Pinot adds opulent complex characters whilst chardonnay adds to the brightness and vibrancy

*"High-quality sparkling wine producers go through crown seals in their millions. They're mostly hidden from the public eye, but while a sparkling is going through its bottle fermentation in the ancient cellars of Reims in France, you can bet it's nearly always stored in a bottle with a crown seal on top."* - Ralph Kyte-Powell, The Age

\***Autolysis in winemaking** relates to the complex chemical reactions that take place when a wine spends time in contact with the lees, or dead yeast cells, after fermentation.