



Farm Hand Blanc de Blancs NV

Grape Variety: Chardonnay
Region: Australia
Winemaker: Con-Greg Grigoriou
Closure: Cork
Alcohol: 11%

Summary: The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

Vineyards: The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness

Winemaking: Healthy and problem free fruit is selected in the vineyard and then picked in the cool of the night and then rushed to the nearby winery for a fast and focused vinification. Fermentation is cool in a closed static fermenter before a short maturation. The resultant wine is then consigned to large tanks where the wine undergoes steady carbonation and sealed under cork.

Tasting Note: A fresh fruit driven style showing great purity of fruit and effortless effervescence. Aromas of cut apple, citrus and hints of sourdough make for a classic Blanc de Blancs style. The palate delivers a clean crisp mouthfeel of citrus refreshment with a soft yet cleansing acidity. Perfect aperitif style with smoked salmon canapes.

