

## Barnsworth Brut Cuvee NV

**Grape Variety:** 85% Chardonnay, 15% Semillon  
**Region:** 90% Riverland, 5% Cowra, 5% Tumbarumba  
**Closure:** Screwcap  
**Alcohol:** 12.0%

**Summary:** A paragon of the Murray region, Howard Barnsworth provided my first introduction to wine and taught me the value of hard work and getting up early. Sourced from vineyards adjoining the river system he so loved, the Barnsworth wines are honest and full bodied, delivering outstanding value.

**Vineyards:** Sourced primarily from established vineyards in the Riverina wine region near Griffith, blended with cool climate parcels from Cowra and Tumbarumba for elegance and fresh acidity.

**Winemaking:** Fruit is mechanically harvested during the early morning hours to retain freshness before a fast and precise vinification in stainless steel to maximise fruit expression and aromatics. A cool fermentation is undertaken in stainless steel tanks before maturation on lees to build depth and texture with malolactic fermentation prevented. Residual sugar is 8g/litre and the wine is carbonated.

**Tasting Note:** Pale in colour with a creamy bead before a lifted nose with elegant lemon citrus and floral aromas. The palate is very fresh and lively with crisp tropical and citrus flavours. The pure fruit flavours, soft acidity and balanced finish combine to create an easy to appreciate style that is a versatile wine for most occasions and tastes.

