
MOCANDUNDA VINEYARD

'KATHRYN' SPARKLING BRUT NV



The Mocandunda Vineyard's altitude of 450m above sea-level provides the ideal micro-climate to produce a unique sparkling wine with expressive fruit characters. Mouth-filling, fresh and lively, the wine is named after Mocandunda's bubbly Matriarch, Kathryn Ackland.

THE WINE

Appearance

Pale straw with the faintest of lime hues.

Nose

Classic lifted citrus fruit characters of lemon blossom and fresh lime, together with green apples and with complex hints of honey.

Palate

The palate is elegant but displays fruit intensity of fresh, sweet limes and green apples, coupled with a whiff of minerality and the merest hint of balancing sweetness. With a fine and lively mousse, the palate is mouth-filling and generous whilst the acidity carries evenly through the palate and provides a long, dry, persistent finish.

Food Pairing

A lovely way to end the day or to start a meal.

Cellaring

Enjoy the lively, fresh vibrancy of its youth.

THE TECHNICAL BITS

Vineyard

The Mocandunda Vineyard lies atop a stony ridge, elevated some 450m above sea level just east of the township of Clare. The area enjoys quite a diurnal range - warm days coupled with cool evenings, allowing the slow development of flavour whilst retaining natural acidity.

Plantings are on shallow, red, loamy-clay soils over limestone with rows running East-West so as to provide ample sunlight into the canopy without over-exposing fruit to hot afternoon sun.

The vines are minimally irrigated just so as to maintain canopy health.

Variety

100% Mocandunda Vineyard Riesling.

Winemaking

The Kathryn Sparkling Brut is a non-vintage sparkling wine with the 'assemblage' comprising a number of base wines up to three years of age. The base wines utilise only the finest free-run juice without any pressings returned to the final blend. Once assembled, the final blend undergoes a secondary fermentation over the course of six weeks utilizing the Charmat Method and is then bottled without delay to maintain freshness and vibrancy.

Analysis

12.5% alcohol, 8.2g/L dosage, 6.61 g/L titratable acidity, 3.05 pH

