THE CUPS ESTATE Mornington Peninsula

The Cups Estate 2011 Cups Cuvee





Vintage: With the 10 year drought in Victoria finally broken winter rain in 2010 was above average and was followed by two very wet spring months in Sep and Oct. Fortunately it dried up in late Nov and early Dec to allow flowering and fruit set to occur. This cold wet weather pattern continued into 2011 with February and March both being two degrees below average temperatures. Fortunately April temperatures returned to normal allowing fruit to ripen slowly into vintage which was two to three weeks later than has been the norm. The wet growing season saw higher than average berry weights compensating for any fruit that may have been lost to disease. Good flavours were apparent, particularly in white varieties, and high levels of acid were retained.

Vineyard: The Cups Estate, Mornington Peninsula

Grape Variety: Pinot Noir (D5V12 Clones) 90%

Chardonnay 10%

Winemaker: Kilchurn Wines- Specialists in making sparkling wine in the traditional French methods.

Harvest Date: By hand on 16th February 2011

Yield: 4.35 tonnes

Grape Sugar Level:Pinot Noir: 11.4 Baume
Chardonnay: 11.4 Baume

Winemakers Notes: The grapes were whole bunch pressed and the juice cold settled, racked and fermented at 14°C. No malolactic fermentation was carried out. After primary fermentation the wine was cold stabilised in tank over the winter months and bottled in June 2011 with added yeast and sugar under a crown seal (a process called tirage). The wine fermented inside the bottle and produced carbon dioxide bubbles which dissolved into the wine. After 33 months maturation on lees in the bottle the yeast sediment was removed using a technique known as disgorging and a sugar liqueur added (12 grams per litre) to balance the wines natural acidity.

Alcohol Level: 12.9%

Disgorge Date: March 2014

Quantity Bottled: 343 cases produced

Closure: Diam Mytik Cork & Wire

Food Pairing: Perfect for any celebration, Salute!

'Aromas of strawberries, blossom and freshly baked bread are complimented by a creamy palate with a fine persistent bead and crisp finish'

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