

# Redbank

## Emily Chardonnay Pinot Noir Brut Cuvée NV

COOL CLIMATE  
WINES FROM THE  
KING VALLEY

FAMILY OWNED  
VINEYARDS

\* *Fresh, elegant brut cuvée from  
high altitude vineyards.*

Our home is the cool climate King Valley in Victoria's high country. We use parcels of fruit from our own estate vineyards, complemented by grapes from a dedicated family of independent growers, to create the finest sparkling wines. A fresh, elegant wine crafted from the classic blend of Chardonnay and Pinot Noir. Emily is a blend of more than one vintage, resulting in a consistent style each year.

### WINEMAKING

All aspects of winemaking are focussed on maintaining a refreshing, crisp sparkling wine with delicate flavour. The grapes are harvested and gently pressed to minimise phenolics, and then fermented to produce a classic base wine. After blending and ageing on yeast lees, the final blend is tank fermented and expedition liqueur is added.

VARIETY: Chardonnay (68%) Pinot Noir (32%)

VINTAGE: Non Vintage

REGION: King Valley

VINEYARDS: Redbank Vineyard, Myrreeh;  
Cavedon Vineyard, Whitfield; Mt Belle Old  
Vineyard, Myrreeh

### TASTING NOTE

Pale straw in colour with golden green tints. The nose is delicate and fruit driven with aromas of creamy apple pie, citrus zest, white nougat and pear. A faint peppery grapefruit note leads to an attractive cashew and yeast complexity from extended maturation on lees. The palate is crisp and fresh with green apple, lemon and cashew. There is a creamy texture on the mid palate from time on lees which complements the fine line of green pear and citrus acidity, leading to a refreshing, dry finish.

This is a wine to enjoy now. Pair it with barbecued lemon prawns or crispy eggplant bites with lemon aioli.

OAK: Nil

TOTAL ACID: 6.8 g/L

PH: 3.25

ALC/VOL: 11.5%

RESIDUAL SUGAR: 8.6 g/L

