



TEMPLE
BRUER
WINES

Oenologists and Viticulturists

2009 Sparkling Pure White

Tasting notes

The wine is light in colour with a green tinge to the edge
The nose shows aromas of lemon and grapefruit complexed by toasty yeasty characters. The palate is clean with fresh natural acidity and lively bubbles.

Winemakers notes

Handcrafted from the best organic berries, harvesting commenced in the early hours on 11th February. The grapes were crushed and cooled before undergoing a gentle press. Alcoholic fermentation was carried out slowly under cool conditions to retain fruit flavour. The wine underwent charmat and lees contact was encouraged before bottling in June 2009.

Technical details

Variety:	Viognier, Chenin Blanc
Region:	Langhorne Creek, SA
Production:	1400 cases
Alcoholic strength:	11 %v/v alc.vol
Free/total SO ₂ at bottling:	18/100 mg/L
TA	6.6 g/L
RS	11.2 g/L

Produced without using animal products – vegan friendly