



CULVER CLASSIC CUVÉE

VINIFICATION

The grapes for the base vintage were picked in October 2019 and gently pressed, whole bunch. Press fractions were carefully separated and left to naturally settle for 24 hours. Primary fermentation, with indigenous yeasts, took place in a combination of stainless-steel tanks and used oak barrels, followed by complete malolactic fermentation.

Following 7 months of élevage, the final blend, complete with reserve wine from our 4000 L concrete tanks, was bottled and left to age on lees for a minimum of 14 months. At disgorgement the wine received 1 g/L dosage and was aged for a minimum of 3 months under cork.

KEY STATS

Base Vintage: 2019

Reserve Wine: 17%

Blend: 51% Pinot Noir, 35% Pinot Meunier, 14% Chardonnay

Technical Details

Alcohol: 12%

pH: 3.22

Total Acidity: 7.7g/l

Dosage: 1 g/l

TASTING NOTES

Pale golden colour with a fine stream of steady bubbles.

White peach, strawberry leaf, English hedgerow, pecan and buttered toast on the nose.

Palate shows lemon posset, shortbread, white strawberry, rhubarb and a hint of salinity.

There is a long finish which leaves you wanting more.

PAIRING SUGGESTIONS

- Antipasti Platters
- Woodfired Pizza
- Seafood Dishes
- Smoked Cheese
- Roast Duck or Poultry
- Charcuterie

