

Alc
12.5%

TA
7.0 g/l

SEASON SUMMARY

We hand-pick our Chardonnay and Pinot Noir at ideal ripeness, with sugar levels averaging between 18.5 and 20.5 Brix.

KEY VINEYARDS

Pelorus comes from a selection of vineyards planted on the warm stony soils close to the winery. These hold the ideal conditions for the balance of ripeness and acidity required for our signature sparkling wine.

WINEMAKING & BLENDING

Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus. All grapes are whole-bunch pressed, and the juice is settled for 48 hours before being racked from the solid lees. Fermentation takes place in stainless steel tanks, where the wine also goes through malolactic conversion. Lees are stirred post-ferment to build texture.

Blending takes place in September, with some base wine being separated to become future reserve wine. In October, a proportion of older



reserve wines are added to the blend. Following blending and stabilisation, the wine is aged en tirage for a minimum of 24 months. After disgorging, a small dosage is added to the wine before the cork is inserted.



NOSE: The Pelorus is crisp and balanced. The pale straw colour and aromas of ripe citrus hint at its Chardonnay origins. On the nose, a bouquet of apple and lemon complements the aromas of fresh bread, drawn from two years' bottle ageing on lees.



PALATE: The palate is toasty, creamy and complex, enhanced further by the lingering, nutty finish.



Pelorus
NV