

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

THE EDINBURGH

NV Sparkling Chardonnay Pinot Noir

ORANGE

The Edinburgh is a rebellion to the traditional norm. It muses to the great champagne houses but forges its own unconventional path.

Winemaking notes:

The first pick of a harvest, the Edinburgh is picked in mid-February when acid and flavour align. 60% Chardonnay and 40% Pinot noir. Grapes are hand harvested and whole bunch pressed to limit extraction of tannins. Juice is handled oxidatively. Fermented in 100% older oak with indigenous yeast. Natural Malolactic fermentation in spring.

Tiraged after 10 months in older oak and left to mature for minimum 2.5 years before disgorging. Minimal dosage <6g/L



Winemakers Tasting notes:

Excellent light straw color with fine mousse. Vibrant bouquet with complex creamy and autolysis. Full and fine with superb bead. The pinot noir donates drive and depth whilst the chardonnay contributes to the volume and vibrance.

The combination of chardonnay and Pinot Noir creates a balance with great length and structure- this wine has an abundance of savory complexity with brilliance and focus.

Alcohol % v/v: 12.5