



Cool climate wines celebrating our diverse altitude, latitude, climate and ancient soils of the Adelaide Hills. These unique environmental influences are reflected in our wines; intense fruit flavours, beautiful natural acidity, balance, purity and sophistication.

*Lois*

SPARKLING  
BLANC *de* BLANCS  
ADELAIDE HILLS

WINEMAKER:	Turon White
ALCOHOL:	12.5%
TOTAL ACIDITY:	6.0 grams/litre
pH:	3.23
COLOUR:	Palest lemon, green hues
BOUQUET:	Lemon sorbet, cracked wheat with fresh green apple
PALATE:	Clean lemon, lime and minerality. Fine bead, taught acid length
ALTITUDE:	450m above sea level
CLONE:	Blend of three clones of Chardonnay- all shoot thinned early in the season to enhance vine balance, even ripening and focus flavour concentration.
ASPECT:	Cool south facing sites provide fresh acidity through moderate growing conditions
SOIL:	Ancient soils, mostly gravel with limestone / calcium silicates and ferrous pebbles spread throughout

