

Craigmoor Sparkling

Established in 1858, the Oatley family's Craigmoor is the oldest of Mudjee's Vineyards. Mudjee was first settled as an agricultural region in 1821 and the first vineyard was planted by Adam Roth in 1858, set amongst picturesque vines and gum trees on the banks of the Eurunderee Creek.

Roth was one of a number of German 'vine dressers' brought to Australia by William Macarthur as skilled labour for his vineyard at Camden near Sydney, the first winery in the country. Mudjee's Craigmoor winery remains in its original state and still houses much of the early winemaking equipment.

Craigmoor Sparkling is a traditional non-vintage blend of select premium parcels of Pinot Noir and Chardonnay. Fresh and elegant, it makes an ideal aperitif.

Technical Information

Region: South Eastern Australia

Vintage: Non-vintage

Varietal: 85% Pinot Noir, 15% Chardonnay

Winemaking

Selected grapes were harvested early in the season and fermented using a neutral yeast at low temperatures to assist in retaining the rich fruit flavours. Regular lees stirring at weekly intervals was undertaken to increase complexity and palate weight. The Pinot Noir and Chardonnay parcels were then blended to produce a classic Champagne style. After heat and cold stabilization, the base wine was then re-fermented using the traditional 'charmat' method and bottled under pressure to produce a fine, delicate sparkling wine.

Colour: Blush salmon

Aroma: Fresh, floral fruit aromas are complemented by subtle yeast complexity.

Palate: The palate is rich in citrus fruit flavours complemented by hints of bread and yeast complexities. The palate is creamy, the finish crisp and the flavours lingering.

Wine Analysis

Alc/Vol: 11.50%

pH: 3.08

TA: 7.29 g/L

