

CANDYFLIP - JAMSHEED

Victoria



APPELLATION: Victoria

BLEND: Merlot, Pinot Noir, Mourvedre

WINEMAKER: Gary Mills

VINEYARD: _____

Candyflip is a blend of Merlot and Pinot Noir from the cool Yarra Valley and Mourvedre inland from Heathcote. Gary is known for his serious exploration of site, making expressive single vineyard wines with minimal intervention. This wine is a departure from that approach, in his own words. *"This is not a wine made with terroir in mind but rather to create a pleasant sparkling wine for easy drinking."*

VITICULTURE: _____

Viticulture is sustainable.

WINEMAKING: _____

All components were pressed and fermented separately in barrels. A proportion of the juice of each varietal was frozen, and then thawed out later as a sugar addition to guarantee the desired amount of residual sugar in the blend. Some fermenting juice was added to the blend before bottling, and the wine undergoes a second fermentation in the bottle. Some sediment is to be expected as the wine isn't disgorged.

WEBSITE: <http://jamsheed.com.au/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A joyful, pink Pet-Nat, with a lovely perfume. Refreshing nose with strawberries, rose water and a lemony tang. Built for sharing with friends, while soaking up the sunshine!