

5 STAR WINERY
 HALLIDAY'S WINE COMPANION 2017

".. fresh apple, citrus and floral characters.. a touch of oatmeal complexity.. taut and tightly structured .. A fabulous aperitif.."
Sam Kim, Wine Orbit



MOPPITY *Vineyards*



Lock & Key Single Vineyard Chardonnay Pinot Noir 2018

Varieties:	70% Chardonnay, 25% Pinot Noir, 5% Pinot Meunier
Region:	Tumbarumba NSW
Winemaking notes:	This is a blend of the three traditional Champagne varieties, all of which are grown on our Single Vineyard in Tumbarumba. The fruit was harvested at optimum ripeness to preserve its natural freshness. Only the free-run juice was used and was cold fermented to retain the aromatics and primary fruit flavours. The wine underwent a secondary fermentation to provide a fine bead and was on lees for 8 months.
Residual Sugar	8g/l
Awards:	92pts – Sam Kim, Wine Orbit 92pts – Wine Showcase Magazine
TASTING NOTES	
Colour:	Bright, vibrant, pale straw with a very fine bead
Nose:	Complex aromas of bright lemon, green apple and stonefruit
Palate:	Citrus and stone fruit flavours prevail and the wine shows a creamy texture and fine natural acid.
Comments:	This 2018 vintage sparkling represents extraordinary value. Set in the foothills of the Snowy Mountains, Tumbarumba is the coldest viticultural region in mainland Australia. The climate and elevation sharing many parallels with the Champagne region of France at a fraction of the price.
Alcohol:	12%