

CANNIBAL CREEK



Cannibal Creek Méthode Champenoise 2009

Harvest Details

- Date 07/03/09 ♦ baumé 10.5

Wine style

- Blanc de blancs – a French term describing a wine made exclusively from chardonnay grapes
- Dry
- Medium bodied

Bouquet

- Fresh and fruity with brioche and subtle yeast characters

Palate

- Creamy, carrying the bready complexity from the bouquet with a medium to fine bead
- Crisp and fresh, displaying the minerally and flinty characters derived from the Cannibal Creek terroir

Wine Making

- Traditional vintage French 'méthode champenoise'
- Two years on lees
- Drink now or cellar 3-5 years

Viticulture

- Clone Dijon 95 + 96
- Cropping level 2.5-3 tonne per acre
- Trellis: VSP
- Soil: granitic, gravelly sandy loam with a rich topsoil on a base of granite
- Planted 1997

Philosophy

- Our philosophy is simple; to create unique wines of exceptional quality. Cultural practices ensure low yielding vines produce intensely flavoured fruit. The grapes are handpicked and crafted; with minimal handling producing traditional style boutique wines

Figures

- 11.8 % alc/vol ♦ 7 std drinks