

FOUR SISTERS

Chardonnay Pinot Noir NV

Alcohol
12.0%

Best Consumed
2022 - 2026

Variety
90 % Chardonnay 10% Pinot Noir

Vineyards

Vineyard sites are carefully selected to ensure that the fruit they produce have the appropriate flavour and style profiles for the sparkling base wine.

Winemaking

Fruit is machined picked at night to ensure cooler temperatures and retain fruit aromatics. On arrival at the winery the fruit is gently crushed and pressed to minimise phenolics and maximise fruit flavour and delicacy. All wines undergo 100% malolactic fermentation and remain on lees until required for blending and stabilising. The final base wine components are then bottle fermented and spend a short period on tirage lees providing further yeast complexity in the final wine. Individual base wine components are then carefully selected for the final blend just prior to bottling.

Tasting Note

Lifted delicate nose with fresh lemon zest from the Chardonnay and strawberries and cream from the Pinot Noir. The palate is full of body, combining vibrant fruit flavours of peach and apple with classic toasty aromas and flavours.

Food Match

A beautiful partner to freshly shucked oysters, sashimi or fresh strawberries.



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GLAMOROUS. DESIRABLE. ENTRANCING... DEVINE!



ISO 14064-1
ORGANISATION
Previously
Carbobb Zero