

La Michelle

2018

It goes without saying really but one of the main features which sets sparkling wine apart from table wine, is the bubbles. A slow and steady release of CO₂, trapped during secondary fermentation in the bottle gives the appearance of freshness and the sensation that the wine is alive in the mouth. The wine glass itself is critical to the success of this strategy and the contemporary flute, with its narrow base, tall stature and small surface area is ideal to enhance the performance and life of the bubbles. The “Coupe” or saucer glass, reputedly modelled on the breast of Marie Antoinette certainly is sexy but allows the bubbles to dissipate quickly. Fortunately, it holds but a small volume so must be replenished often!

The nose intrigues with a fresh fragrant-apple crispness, whets the appetite with vanilla pod and white jelly-bean, then seduces with buttered popcorn, freshly baked croissant and a cracked almond mealiness. The bead is fine and consistent as it buoys up sweet doughy aromas of crisp brioche spread liberally with something almost reminiscent of... ah, marmite! White truffles, peony roses and a little barn stored hay lend an intriguing complexity.

When sipped, the wine literally explodes in the mouth as the mousse carries the flavours to the farthest reaches of the taste buds with all the gusto of Women’s Rugby arriving on the world stage. It is at once euphonious, effervescent and ebullient with a clean and tingling texture which shows good manners while introducing itself then wags its tail in sheer delight like an overzealous Labrador puppy. Vigorous Pinot flavours like raspberry drops coated in icing sugar show through then combine with apple-Danish pastry and hot salted cashews while the Chardonnay component brings the softness of freshly tanned calf hide and a mounting complexity which thickens on the tongue like a beef stock reduction. This wine would make a beautiful accompaniment to a rich caramelised onion and mushroom risotto.

Technical Information

Harvest Date	1 – 6 March 2018	Total Acid	8.25 g/l
Brix at Harvest	18.3 to 19.5	Residual Sugar	4 g/l
Blend:	66% Pinot Noir : 33% Chard	Bottling Date	19 October 2018
Final Alcohol	12.5%	Disgorging Date	21 October 2022
pH	2.86	Cellaring	2 – 5 years

Margrain Vineyard

Corner of Ponatahi & Huangarua Roads - Po Box 97 - Martinborough - New Zealand

Email - wine@margrainvineyard.co.nz Web site - www.margrainvineyard.co.nz

Phone - 06 306 9202 Fax - 06 306 9297