



# DE IULIIS

## WINES

### 2004 Chardonnay Pinot (*Methodè Champenoise*)

<b>Region:</b>	Hunter Valley
<b>Varietals:</b>	Chardonnay 60% & Pinot Noir 40%
<b>Technical Specifications:</b>	12.5% Alc/Vol 3.2 pH 7.4 TA 5.8 g/l Sugar
<b>Appearance:</b>	Pale straw.
<b>Aromas:</b>	Excellent clean fruit and yeast aromatics.
<b>Palate:</b>	A well structured wine with great balance and length of flavour. Creamy and rich mouth feel but good acidity keeps palate lean and tight.
<b>Cellaring:</b>	Exceptional drinking now until 2013
<b>Back Label Text:</b>	This is a fine sparkling wine. Made from Chardonnay and Pinot noir, the aroma is complex. Mid-straw in colour, the wine shows well-balanced flavour and acidity. A persistent and fine bead gives the wine a creamy texture with a crisp, clean finish in the traditional Brut style. An ideal match for light entrees and seafood, as well as being a superb aperitif.
<b>Winemaker:</b>	Michael De Iuliis
<b>Awards:</b>	Not yet entered