

2019 MacAnn Sparkling

Alcohol label %: 12.5 | Residual Sugar (g/L): 4.0



Harvest

The grapes were picked in the early morning on 15th March 2019

Winemaking

MacAnn Sparkling is made from Semillon with a splash of Sauvignon Blanc in the traditional method, battonaged weekly for two months to make the sparkling base wine. Then into bottle on the 25th July on lees for 15 months. Disgorged on the 27th October 2020 with 4g/L.

Appearance

A clear vibrant pale straw. Youthful lively beads.

Nose

Refined with exotic intense citrus notes.

Palate

Fresh, elegant & refined, a drier crisp style with good length. Snow peas with royal gala apples.

Food Pairing

UMAMU Estate Sparkling MacAnn with Rambutan and Crunchy Pork Canapes
Gluten and Dairy Free.

UMAMU Estate Sparkling with Oysters three ways.

UMAMU Sparkling with Roughly Pesto with Buckwheat Pasta, Gluten & Dairy Free -
see website for recipes