

CHARDONNAY PINOT NOIR NV

Ovata NV Sparkling is a blend of Chardonnay and Pinot Noir, bottle fermented with an average of 18 months time on lees. Selected reserve parcels incorporated into the blend add an extra layer of complexity to this sophisticated Sparkling Wine.

Nose

Aromas of fresh Fuji apples, citrus curd and white flowers are overlaid with more complex yeast derived notes of brioche and toast.

Palate

The palate has a fine creamy texture and focussed drive with a slightly savoury textural finish.

The vibrant freshness of the Chardonnay, the dominant variety in this blend, is complemented by the depth and intensity of the reserve selections to create an elegant and stylish wine.

A Sparkling Wine made to share and celebrate any occasion.

Wine Analysis

73% Chardonnay 24% Pinot Noir 3% Pinot Meunier

Alcohol: 12%

Standard Drinks: 7.1

