

Ridgeview

Blanc de Noirs



The ripest Pinot Noir and Pinot Meunier are selected for this wine, much of it sourced from the Ridgeview vineyard. Under 1000 cases were made of this wine.

Whole-bunch pressed to limited pressure, which gives a low yield of 62% volume to weight. A natural cold settling takes places without the use of enzymes. Fermentation at a moderate temperature of 16-18 C in stainless steel using natural yeast. Malolactic fermentation is carried out.

Grape varieties : 68% Pinot Noir and 32% Pinot Meunier

Altitude : 5m - 65m ASL

Vineyard age : Between 8 and 22 years old

Exposure : South & Southeast

Soil : Clay & Limestone, Flint & Loam

Dosage at disgorgement : 8g/L

Bottle fermentation on the lees : 30 to 36 months

Alcohol : 12.5%

Tasting notes :

A deep golden colour with a persistent fine stream of bubbles. Rich, earthy red fruit aromas are followed by a complex toasted palate. The finish is long-lasting and beautifully balanced. The rich earthy character of this wine complements dishes including light game meats or canapés featuring mushrooms or lamb.

Press Notes

The Wine Advocate

2013 91 points

AG Vinous

2014 93 points

2013 92 points

Wine Enthusiast

2014 94 points

2013 91 points

2010 92 points

Wine & Spirits

2014 92 points

2013 93 points

