

MT YENGO

adelaide hills

non-vintage sparkling



LEGEND
AUSTRALIAN WINE IMPORTS

Grape(s): 90% Chardonnay, 10% Pinot Noir

GI: Adelaide Hills

Site(s): A selection of sites across the higher elevation sections of the Adelaide Hills

Vintage notes: A base of the 2021 vintage. A significant difference to the two previous seasons meant no late season frost, no hail and favorable weather around flowering for all grape varieties. The vine carried a bumper crop going into veraison. A much milder than average summer with no severe heat spikes resulted in a perfect long ripening season, allowing optimal ripening conditions. It's rare that amazing quality, concentration, and finesse come together good quantity, but that is 2021 for the Adelaide Hills.

Vineyard notes: From a selection of vineyards in the high-altitude sections of Adelaide Hills, boasting a combination of cool temps, good drainage, and diverse soils, ranging from sandy loams to clay loams, containing shale, ironstone, and quartz at various points.

Winemaking: The hand-picked grapes are gently pressed to stainless steel for primary fermentation with native yeast. Effervescence is achieved via traditional method, with secondary fermentation conducted in bottle and fully disgorged after 12-18 months on lees. Dosage is 6 g/L.

Closure: Diam

ABV: 12%

Label design: The label design of Mt Yengo is an integral part of their story. One of the pillars of indigenous-owned Mt Yengo is to promote the culture, art, and heritage of Australia's First Nations communities. This label was created by now-partner Wayne Quilliam. Proceeds from each bottle sold are donated to the National Indigenous Culinary Institute.

Tasting notes: The nose is bright and expressive, with aromatics of granny smith apple, toasted wattleseed, brioche, white pepper, and lilies. The palate combines a creaminess of mouthfeel with a long, linear pull of acidity for a balance that works perfectly as an aperitif or with a meal.