

HENSKENS RANKIN

blanc de blancs 2019



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Frieda Henskens

Grape(s): 100% Chardonnay

GI: Tasmania

Site(s): Single vineyard (Tashinga, Coal River Valley)

Vintage notes: A vintage with all sorts of everything from bushfires to frosts and rain during flowering, with drought conditions on the east coast. Overall, however, conditions were drier than usual, and both the quality and quantity of grape yields were excellent.

Vineyard notes: This tiny vineyard is nestled on the flanks of Mt Rumney. The elevation of 210m above sea level ensures mild daytime and cool night temperatures throughout the growing season.

Winemaking: Hand harvested fruit, whole bunch pressed. Spontaneous primary fermentations were conducted in oak barriques. The second ferment (tirage) in the bottle was achieved using reserved juice and a commercial prise de mousse. Malolactic fermentation (MLF) was blocked by use of low temperature tirage and storage. Six years on lees (disgorged July-August 2025), 2 g/L dosage, TA 8.3 g/L, pH 3.03. Vegan-friendly.

Closure: DIAM Sparkling

ABV: 11.8%

Tasting notes: Palest green-gold in hue. Complex, highly structured and layered with a vibrant line of acid resolved in a dry lingering finish. Lime zest and confectionary notes open out to crisp white peach lemon curd with accents of flint and oyster shell. The palate is nervy and long with persistent, fine bubbles.

Label design: The colors reflect the hues of the Tasmanian landscape, especially at dawn and dusk. The logo is based on Frieda and David's stylized initials.

Production size: 900 bottles, individually numbered