



2003 BRUT RORY

P R O D U C T I O N N O T E S

Rory is the Gaelic word for Reddish, and the name of our son.

The 2003 Rory is a 50:50 blend of Pinot Noir and Chardonnay grapes from Marlborough. The grapes were pressed immediately after harvest and any colour was removed from the Pinot Noir. The wines were fermented separately and once dry underwent full malolactic fermentation. When this was complete the wine was stabilised and filtered. In February 2004 the wine was triaged and then left on these lees for 16 months before disgorging. The dosage lifted the sugar to 10 grams per litre to balance the wine.

Rory, is a classic new world sparkling wine. Traditional techniques coupled with modern technology have produced a wine of great complexity and underlying fruit weight. A lively wine filled with youthful vitality, very much like the child it is named after.

ANALYSIS AT HARVEST

Average Brix:	19.0
Titrateable Acidity:	10.5g/l
pH:	3.05

WINE ANALYSIS

Alcohol:	12.0 %
Titrateable acidity:	6.4 g/l
pH:	3.36
Residual sugar:	9.9g/l

TASTING NOTES

Colour: Mid straw with hints of green and gold, persistent fine bead.

Aroma: Chardonnay dominates the nose with granny smith apple and some melon. This is complexed by freshly baked bread and some yeast extract characters (vegemite).

Palate: Good flavour attack with the bready, yeasty characters more dominant. The palate is broadened and made richer by the Pinot and finishes well with great persistence.

Cellar: The wine will develop more toasty notes over time - it is a personal thing if one likes aged or fresh bubbly.

A wine of celebration.

Kim Crawford, August 2005