

Secco Splendido Metodo Ancestrale 2016

Joe Vaughan's Vineyard – Hunts Road, Merricks North
Muscat Blanc à Petits Grains
Established 2003

Vineyard Secco Splendido Metodo Ancestrale's lengthy title epitomizes our years of crafting an elegant sulphur-free sparkling wine. A natural winemaking approach requires a profound understanding of the role of the vineyard to provide the necessary natural attributes for the winemaking process. In 2003 Quealy collaborated with Joe Vaughan of Hunts Rd Merricks North to establish the first of this variety on the Mornington Peninsula. This cool climate vineyard can produce reliable, moderate yields with moderate sugars and excellent bright natural acidity. This cool climate region encourages true Muscat's definitive chalk-like tannins that accentuate and tone the dryness of the palate, in a thrilling contrast to the riotously sweet perfume.

Winery Quealy chose the Ancestrale Method of finishing the primary ferment in the bottle to create the bubble. This utilises the fruit's natural sugar rather than introducing sugar to the base wine. The fruit can be picked at 12.5 Baume rather than, in the instance of Method Traditional, 10-11 Baume. Thus, harvest date is delayed by 3 weeks to accumulate more of that heady aroma and further ripen the white tannin.

Secco Splendido is made without any sulphur additions that might otherwise dampen the sweet aroma and delicate palate. The malolactic fermentation inevitably proceeds uninhibited by sulphur, wrestling with the yeast in bottle over the meagre nutrition available in the final fermentation weeks.

Discouraging aggressive MLF bacteria without using sulphur is addressed by the vineyard practice of a late harvest and maximising sunshine exposure to the grapes which then consume or "burn off" their own malic acid before harvest.

Tasting Muscat's expressive aroma arrives unabashed on first pour. The musky character, that first inspired the variety's name, lends weight to delightful fruit-sweet flavours of apricot jam and fresh grapes. Metodo Ancestrale wakes the palate with a tingle of acidity and gentle effervescence thanks to the 'farmhouse' style. Youthful, fresh, and bound to put a spring in your step

Harvest Picked at 12.5 baumé on March 10th

Bottle April 29th

Disgorgement December 1st with zero dosage

Ageing capacity Zero sulphur additions mean this should be drunk within 12 minutes...sorry, months.

Reviews [Sarah Ahmed – The Wine Detective](#)

