

Secco Splendido Metodo Redmondo 2016

Musk Creek Vineyard
Muscat Rouge à Petits Grains block
Established 1994

Muscat Rouge à Petits Grains is the premium variety of Rutherglen. The heady perfume is formed when the grapes are tart and barely ripe, helping Muscat maintain the perfect balance for bottle fermented sparkling wine.

Vineyard There is only 1 acre of Muscat Rouge à Petits Grains at Musk Creek. The variety was planted simply to explore what their cool climate would achieve. For a decade, a delicious Moscato was produced. Then 5 years of making a luscious unfortified dessert wine. 2015 was the pilot year for sparkling. 2016 is the second sparkle vintage. The crops are kept low to concentrate the acidity that is essential for great sparkle. The grapes are picked when they are a deep purple.

Winery Fruit was hand-picked on March 4th. A portion was pressed slowly to capture as much colour as possible. The juice was then racked the next day into a cold open fermenter. The other ½ of the Muscat grapes were destemmed and tipped directly into the cool juice to macerate, drawing the colour and perfume gentle from the skins. The must was then pressed on the 5th March. This is all complex sequential cellar work they is only performed as an answer to the conundrum of extracting the flavour and aroma from the grape without any harsh tannins that would break the spell that is sparkling wine.

After fermentation, the wine was settled and readied for secondary fermentation in bottle.

Tasting A delicious heady perfume of Muscat rose defines the style. Persistent bubbles wake the palate with fresh flavours of red apple, quince leading to a crisp, dry finish.

Harvest March 4th, 2016

Bottle June 22nd 2016

Disgorgement In small batches starting August 2017

Ageing capacity Drink young and fresh

