

# LIGHTFOOT & SONS

PREMIUM GIPPSLAND WINE

## 2010 Vintage Sparkling



**Viticulture** 2010 was a great year in the vineyard. We had a long and mild ripening period, with less dramatic heat spells than 2009.

A mild spring resulted in a good budburst, flowering and fruit-set which provided a strong foundation for the vintage. Shoot thinning in late spring and careful canopy management helped in establishing and maintaining a small, but balanced crop of evenly ripened fruit.

Short, infrequent irrigation shifts maintained a healthy and productive canopy free of stress and disease.

**Winemaking** This wine was made from the classic sparkling wine varietals, Chardonnay (60%) and Pinot Noir (40%). Made in the traditional method utilizing full bottle fermentation, this wine has aged on lees for 5 years to develop optimum complexity and finesse.

**The Wine** Delicate fruit flavours and fine acidity are complemented by the rich, and complex character developed in the wine through an extended time on tirage. A dosage of 11 grams gives the wine a fresh, bright finish.

**Dosage** 11gms.

**Disgorged** October 2015

**Vineyard** Lightfoot & Sons Vintage Sparkling is made exclusively from grapes grown by the Lightfoot family on their *Myrtle Point Vineyard* in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the *Myrtle Point* vineyard is *Terra Rosa* over limestone.

**Clone** Chardonnay: B96 grafted in 2000, I10V3, G9V7 & P58 planted in 1995. Pinot Noir: MV6, planted in 1997.

**Alcohol** 12.5% Alc/Vol