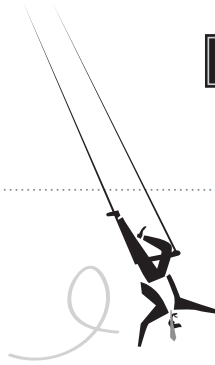




FINE AUSTRALIAN WINES



# HEAD OVER HEELS

## BRUT CUVÉE NV



### Winemaking

Harvest took place in the cool of the night in retaining fresh fruit flavours and minimising oxidation. Fruit was destemmed and chilled to our bag presses for juice extraction where free run juice was separated for the making of this wine. The free run juice was fined and centrifuged to remove solids before undergoing a slow fermentation using a carefully selected yeast in optimising clean and crisp fruit flavours. After a short period on yeast lees to assist with palate structure and creamy notes the wine was stabilised and filtered. In preparation for bottling, carbon dioxide is slowly sparged into the wine whilst at cold temperatures and under pressure, thus providing a fine beaded spritz to this fresh Brut Cuvée.

### Tasting note

An approachable Brut Cuvée, the wine begins with hints of honey and raisin notes on a toasty bouquet however fresh flavours of orange rind, pink lady apple and strawberry arise on a lifted palate. Mouth-filling and wonderfully creamy the wine is balanced by zesty acidity and fine bead bubbles.

### Region

Riverina (SEA)

### Wine Analysis

Alcohol: 11.5%	pH: 3.23
TA: 7.9 g/l	RS: 12.6 g/l

### Style

Dry, light bodied.

### Food Match

Great accompaniment to a wide range of canape's or a tasty cheese platter.

### Cellaring

This wine has been made to drink now but will cellar for 2 years.

Kia Millis,  
Winemaker



## BRUT CUVÉE NV



Carton Packaging

### Packaging Detail

**Range:** Head over Heels

**Product:** Brut Cuvée

**Approx. Case Weight:** 18kg

**Bottle Barcode No:** 9335966002609

**Carton Barcode No:** 19335966002606

**Bottle:** BVS Sparkling Wine

**Bottle Weight (grams):** 680

**Package Weight (grams):** 1430

**Bottle Dimensions (hxd):** 317mm x 84mm

**Carton Size:** 12 pack

**Carton Dimensions:** 345mm x 258mm x 316mm

**Slipsheet Configuration:** 64 (domestic) - 39 (export)