Ossa
Méthode Traditionnelle 2016

Our 2016 Méthode Traditionnelle is the result of meticulous winemaking which honours the pinnacle of traditional sparkling wine techniques and philosophies.

Pale gold with a persistant bead.

Lifted aromas of grapefruit zest, cashew and sea spray layered with complex notes of fresh pastry and nougat.

The palate is bright and bursting with meyer lemon, stonefruit, toasted almond and a long saline finish.

60% Pinot Noir
40% Chardonnay
G.I: Tasmania
Alc: 12.5%
pH: 2.97
TA: 8.83 g/L
R.S: < 1 g/L

35 dozen produced