



Esses Lady Syme 2014 Brut Cuvée

Lady Syme 2014 Brut Cuvée is a classic Méthode Traditionnelle that suits all occasions.

Winemaking:

Lady Syme is hand picked and gently whole bunch pressed with only the free run juice and first pressing being utilised. It is matured for 11 months as a still wine before undergoing the tirage process for secondary fermentation. It is aged in the bottle on lees for 4.5 years.

Only 1428 bottles were released.

Seasonal Characteristics:

The 2014 season had higher rainfall than usual due to an active cyclone season in Australia, with rain depressions falling on New Zealand. Harvest was brought forward by a week to avoid the impact of a third cyclone that was heading towards New Zealand. This harvest solely focused on picking the premium grapes and perfect bunches before the weather closed in. This season provided a higher juice content in each grape with soft, delicate skins resulting in a fruit driven sparkling.

Grape variety:

Lady Syme is made with premium chardonnay and pinot noir grapes, hand selected on the vine at time of harvest.

Maturation on Lees:

It has matured in the bottle on lees for over 4.5 years. This has created a fine effervescence that dances on the tongue.

Palate:

Light, fruit driven with citrus notes and crisp gentle acidity.

Food match:

It matches beautifully with sashimi, crayfish and freshly shucked oysters.

Dosage:

Brut - 8g/L residual sugar

Harvest: 19/4/2014 Bottled 5/3/2015 Disgorged: 9/10/2019 No. of Bottles: 1,428