Generations of flavours

FORREST

Beth — 2021

Malbec / Pinot Noir
Méthode Traditionelle

Analysis at bottling

pH	3.57
T.A.	5.0 g/l
RS	12 g/l
Alcohol	12.5%

Viticultural Practise

Planting Density	2.5 × 1.5m rows
Trellis system	2 Cane VSP
Yield	6.1–7.7 tonne/ha



Beth is our fearless leader, chief winemaker, and jack of all trades.

When she completed her winemaking degree, there was no better way to celebrate than with a glass (or two) of the fizzy stuff!

Daughters always have a special place in their dads' hearts, and John decided his girl deserved bubbles to rival her mum's!

Beth Methode Traditionnelle is a sassy, dark, fruity, slightly out-of-the-box alternative to your sparkling cellar, this is a wine to celebrate and appreciate the best things in life.

Vinification

The base Malbec and Pinot Noir wines are fermented in traditional open-top red fermenters with champagne-style yeasts. After pressing, the wines were left on lees for malolactic fermentation.

Once the perfect balance of Pinot Noir and Malbec was achieved, the blend was entrusted to the team at No.1 family estate for bottling and tirage to rest for another two years at the winery before release.

Tasting Notes

A sparkling red to match any celebration. The wine leaps out of the glass with aromas of blackcurrant, boysenberry, and dark cherries. On the palate, a hint of sweetness is balanced by the spice of Malbec and a creamy boysenberry ripple ice cream-like mid-palate weight. Finishing with a savoury touch and crisp, fine Marlborough acidity, it is moreish and ready for drinking.