

2007 SPARKLING ONDENC

Langmeil  
BAROSSA



## [ THE STORY ]

The words “méthode champenoise” refer to a sparkling wine that is produced by fermentation in the bottle and aged on its lees for not less than two years, after which time the wine is separated from its lees by disgorging. Such is this wine.

## [ WINE ANALYSIS ]

Alcohol Volume: 12.1%  
TA: 6.5 g/L  
pH: 3.04  
VA: 0.27 g/L  
Residual Sugar: 9.1 g/L

## [ WINEMAKING NOTES ]

Ondenc was once an important variety in Gaillac and all over South West France. During the 19<sup>th</sup> century, Ondenc was brought to Australia, where it became known as Irvine’s White at Great Western and Sercial in South Australia. It has now all but disappeared from Australia.

**COLOUR** • Bright yellow, gold.

**NOSE** • Rich aroma of honey, fig and fried pear jump out with the bubbles and lovely creamy yeastiness completes the picture.

**PALATE** • The aromas flow onto the palate which is quite rich and luscious with creamy yeastiness and fine bead adding to the mouth feel. The sweetness from the dosage is balanced wonderfully with acidity and a little granny smith apple flows onto the finish.

**FOOD MATCHING** • Cheese, crackers & bread, seafood bisque

**PEAK DRINKING** • 2009—2014