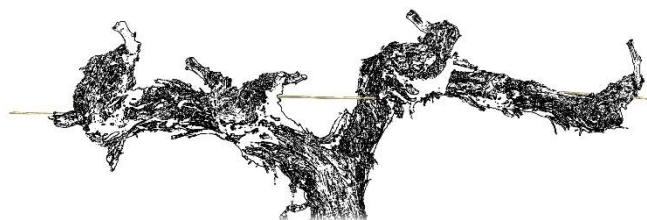


WOODS & MATTHEWS

Mousseux Traditionnelle Brut NV

Winemaker	Brett Snelson
Yield:	10 tonnes / hectare
Trellis type:	Vertical shoot positioning (VSP)
Soil/Vineyard:	Dolerite-based soils over a free-draining calcerous under layer
Varieties:	Chardonnay, Colombard, Semillon and Sauvignon Blanc
Winemaking:	All four varieties were picked earlier than you would for table wine in order to ensure the right levels of crisp acidity that marks a quality sparkling wine. They were machine harvested in the coolest part of the night and transferred to the winery very early in the morning for immediate processing. This ensures minimum oxidation and phenolic extraction, both essential for quality sparkling base wine.
Tasting Notes:	Honeysuckle and citrus scents are immediately apparent with slight aromas of sweet pastry and roasted nuts. Delicate fruits and creaminess on the palate leaving a lingering finish of citrus and nougat.



WOODS WINES DISTRIBUTION
www.woodswines.com.au - 03 9329 1908