



SPARKLING Vixen

VARIETIES Shiraz (82%), Cabernet Sauvignon (11%) Cabernet Franc (7%)

THE WINE

Dark cherry red with lifted aromas of raspberry and plum combined with fruit cake, cinnamon, vanilla, toasted nuts and milk chocolate. The palate is bursting with juicy fruits of raspberry, cherry, strawberry and plum over the rich flavours of Christmas cake and nutty milk chocolate. The finish is clean, balanced and refreshing with crunchy tannins and focussed acidity.

THE VINTAGE

This is a non-vintage sparkling wine, indicating specific parcels are selected from a number of vintages to create a consistency in quality from one cuvee to the next. VINTAGE NV

REGION McLaren Vale

THE WINEMAKING

Carefully crafted from various wines across a range of vintages The wines incorporated into the blend were matured in new and old French and American Oak and were chosen for their generosity of fruit, richness and soft tannin profile. Once together the blend underwent secondary fermentation, to provide the fine bead of bubbles that helps fruit pop from the glass and gives the wine a refreshing experience from start to finish.

AGEING POTENTIAL

Best from 2022 to 2025.

SERVING SUGGESTION

Served Chilled - 8-12°C

FOOD PAIRING

Best served with freshly sliced ham off the bone, poached eggs and buttered toast (preferably on Christmas morning).

ALCOHOL	13.5%	РН	3.38
RESIDUAL SUGAR	25 g/L	TITRATABLE ACID	6.8
ОАК ТҮРЕ	New and matured French and American	OAK MATURATION	1.5-5 years
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

