



NV Sparkling Red

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. The vines were established in 1989 in the ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.

This cuvee is predominantly a blend of Merlot with a touch of Cabernet Sauvignon & Shiraz. The base wine components are barrel aged for a minimum of 24 months in French oak Hogsheads.



Cellaring: Will reward 5+ years, continuing to develop an earthy complexity over time but is great really cold and now.

Viticulture: Small amounts each year of fruit of the various red grape blocks are kept aside for this blend to be aged in French Hogsheads. The vines are treated no differently than what goes into the rest of the Mt Jagged red wines. They are all Vertically Shoot Positioned, are hand winter & summer pruned, green bunch harvested where necessary and are dry grown

Vinification: All base wine parcels are fermented separately and aged in oak separately for a minimum of 24 months then added to a pressure fermented wine to create a consistent wine style.

Awards & Reviews:

90/100; US Wine & Spirits Oct 05

“91/100.... cool-climate cutie is loaded with fresh chocolate, like a mousse. There are subtle, savoury hints in bouquet and finish, but it's all sweet confection in between.”

Phillip White, The Advertiser Nov 05

Best Sparkling Wine of Southern Hemisphere and Asia, Trophy and Gold Medal winner
(2007 Vino Challenge International)
