

# Small Wonder

## 2021 BLANC DE BLANCS



<b>Variety</b>	Chardonnay
<b>Vine Age</b>	+25
<b>Location</b>	41.20° South, Altitude 45m – 93m 16.9km from the ocean
<b>Wine Analysis</b>	ALC 12.0% pH 2.98 TA 9.60
<b>Dosage</b>	7g/L
<b>Certification</b>	In conversion to Certified Organic

### Winemaking


Our Chardonnay blocks were harvested in mid-March and gently whole-bunch-pressed to tank, yielding 450L/tonne of free run juice with delicate flavoured juice with bright natural acidity. Primary fermentation was carried out in stainless steel, with a portion then taken through secondary malolactic fermentation to enhance complexity and soften the palate. The final blend was assembled after 8 months on lees and tirage bottled in the Spring.

### Awards

Trophy (House of Arras), Best  
Vintage Sparkling Tasmanian  
Wine Show 2024



Tamar Valley  
Tasmania

 @small\_wonder\_wines

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