

FITZ RESERVE BLANC DE BLANCS 2014



SKU – 237102 Hospitality Price - \$42.50 Wholesale - \$32.50 6 bottles per case

To Order email e: orderdesk@fitzwine.com

2014 Vintage

The 2014 Reserve Blanc de Blancs is as crisp and refined as the packaging it wears. The 2014 vintage was very good to us with warm winds blowing up from the south to complement what was already a good growing season at Fitz. This crisp and refined wine presented us with a debate at bottling. To dosage or not to dosage? Because of the warmth of the year, it was close to perfect in profile. But in the end, we added just the smallest dosage to round it out a little. It was the right call. Our Reserve Sparkling wines are rested on lees longer than any other in our sparkling wine program at no less than 36 months. The result is real richness and complexity in the wine - a quality you can't rush. The Fitz Reserve Blanc de Blancs is made using traditional methods from 100% estate grown Chardonnay grapes from Greata Ranch.

This is a very dry, very focussed, very linear wine with aromatics of blossom and brioche. Crisp green apple to start and a tingling, frothy mousse, the wine finishes medium-long and presents lemon rind upon completion. Rich and refreshing.

Winemaker's notes

100% Chardonnay Soil Types: Ratnip and Greata Fermented in Stainless steel Alcohol 12.0% Aged a minimum of 36 months on lees in bottle

Residual Sugar: 4.9 g/l