



FITZPATRICK

FAMILY VINEYARDS

FITZ BRUT 2015



2015 Vintage

2015 was an absolute scorcher. Needless to say, the fruit was really ripe with higher-than-average sugar levels, and rich round flavour profiles. It put our conviction to make vintage-only sparkling to the test. Most French Champagne growers make wines that are a blend of a number of vintages in order to create a consistent taste profile, and only make vintage in the best years, but we're pretty confident about our site, so it's been our goal to be vintage, every vintage. But we love this wine, and if something this delicious can come from the outer limit of what sparkling wine can handle temperature-wise, then we're even more confident now we're making it in the right spot. We made the Fitz Brut using traditional methods from 100% estate grown grapes from Greata Ranch. The Fitz Brut was fermented and aged in stainless steel with secondary fermentation and additional aging in bottle.

A richer, riper fruitier style than any of our previous Fitz Bruts. Red apple nose with a plush approachable mouthfeel and upfront bubble. Almond brioche is present throughout with a nice lemon rind finish.

SKU – 140481

(*) Hospitality Price – \$32.99

(*) Wholesale – \$27.01

6 bottles per case

To Order email

e: orderdesk@fitzwine.com

**(*) LTO in effect Nov. 25-Dec. 29, 2018
\$3.00 off – Hospitality & Retail \$29.99 /
Wholesale \$24.01**

Winemaker's notes

61% Chardonnay

39% Pinot Noir

Soil Types: Ratnip and Greata

Fermented in Stainless steel

Alcohol 11.6%

**Aged a minimum of 24 months on lees in
bottle**

Residual Sugar: 6.3 g/l

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#BCWINE