

# MONTE CREEK

— R A N C H —

2018

## SPARKLING RESERVE

### THE FACTS

Alcohol	13.5%
Residual sugar	19.1 g/L
pH	3.23
Titrateable Acidity	10.1 g/L

### THE WINE

White peach and meyer lemon aromas are accented by orange blossom floral and savoury wild herbal notes. The palate is effervescent, with ripe fruit sweetness balanced by refreshing acidity. Stone fruit and citrus fruit carry through, with a lime pith note adding to overall balance.

Enjoy with citrus-dressed spot prawns or other shrimp dishes, and summer salads with grilled vegetables. This bubbly will complement a variety of lighter small bites, making it an ideal aperitif or patio party-starter.

### VINTAGE SUMMARY

The 2018 vintage was memorable for some wild weather. A blazing hot May got us off to a roaring start, but a wet August and September resulted in our coolest vintage at Monte Creek Ranch yet. The result was a lengthy growing season, as, in many cases, we had to let the fruit hang nearly a month longer than normal in order to optimize ripeness. Longer hang time created greater complexity, as the flavours and aromas had time to develop before the sugar got too high.



[www.montecreekranchwinery.com](http://www.montecreekranchwinery.com)

