



# LOST FARM

## TASMANIA



### 2016 Vintage Sparkling Pinot Noir Chardonnay

TAMAR VALLEY, TASMANIA



Lost Farm Wines is a cool climate winemaking project of the Angove Family. The name 'Lost Farm' comes from the historic loss of the original Angove Family Farm, known by locals as simply "the Farm". In the 1970s government bureaucrat's rezoned the land from agricultural use to residential use resulting in its compulsory acquisition. With the stroke of a pen, the family's best vineyards were lost.

*'To bring some of our family history to this new adventure and to remember our original farm, lost to urban sprawl in 1974, Lost Farm - Tasmania was born.'*  
We hope you enjoy, Richard Angove

#### VITICULTURE & WINEMAKING

The cold climate of Tasmania is the perfect climate for crafting outstanding sparkling wines. Our sparkling Chardonnay and Pinot Noir vineyard is located in the northern Tamar Valley on a high rise above the beautiful Tamar River. The vineyard has a stunning northerly and north easterly aspects and its deep, grey sand delivers pristine fruit with vibrant acidity.

The handpicked grapes are gently whole bunch pressed and primary fermentation occurred in cool stainless steel resulting in a sparkling base showing lovely character and acidity. The wine was then tiraged for secondary fermentation in bottle, known as Methode Traditionelle, and gently laid to rest for 4 years on lees. This has allowed complexity and character to develop before riddling and disgorging. The Dosage was determined based on palate weight and mouthfeel, utilising reserve parcels of Lost Farm Pinot Noir and Chardonnay combined with St Agnes XO 15 Year Old Brandy and 6g/L of sugar to balance out the acidity.

#### WINEMAKERS NOTES

Made using the traditional method of bottle fermentation and long-term lees ageing in bottle. This sparkling wine from the cold climate of Northern Tasmania is complex and elegant. Brioche, nougat and yeasty notes feature on the nose. A fine persistent bead seamlessly carries these flavours across the palate with brilliant texture and a classic refined finish.

