

VINDEN ESTATE WINES



a family owned boutique hunter winery

2009 SPARKLING ALICANTE BOUSCHET

A World First!



We have one of only 2 plantings of the Alicante Bouschet varietal to our knowledge in Australia. We believe the 2009 Sparkling Alicante Bouschet could be a world first. Alicante Bouschet was created by Frenchman Henri Bouschet in the late 1800's when he combined a Grenache with a Petite Bouschet. Because of the red flesh after handpicking, crushing and destemming we are able to press it off the skins the very next day.

Our sparkling Alicante was launched on the 19th of June 2010 at Becasse, a 2 hat Sydney restaurant at the invitation Justin North of Master Chief fame. Justin invited us to be the only guest vigneron at his producers luncheon where he showcased our wines matched with a delightful degustation lunch.

Alicante Bouschet is also a very rare red fleshed grape (most red grapes have a clear flesh); and so while most red wines rely on skin contact after grape crushing to draw colour and some flavours into the grape must, the red flesh of the Alicante grape results in a mild red free run juice at the initial pressing after the harvest. This juice can then be fermented without skins to produce a clean, fruit driven style that retains delicate spice, and a savoury finish. Most Australian rosé relies on limited skin / juice contact to stain the colour of the grape must.

Tasting Notes – Winter 2011

This unique variety has raspberry fruit characteristics on the bouquet. On the palate this wine is light and refreshing with raspberry, strawberry, citrus and spice characteristics dominating the style with fine lingering bubbles.

Guy Vinden – When to drink

A beautiful dry style and as mentioned before goes beautifully with any spicy or hot food. Should be consumed over the next 24 months.

Culinary delights – What to eat

Sparkling Alicante Bouschet is the perfect Aperitif. Justin North served the wine with a beautiful goose foie gras, a little cabiatta stick wrapped in crisp duck prosciutto and an amuse bouche of duck consume with wild Asian mushrooms.

Technical Information :

Winemaker/s – Guy Vinden & John Baruzzi

Harvested Date – January 2009

Oak Treatment – None

Date Bottled – May 2009

Alcohol – 10.5 %

Total Acid – 6.6 g/L

Residual Sugar – 7.5 g/L Cellaring Potential – 2012

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