

Topper's Mountain

WINE OF NEW ENGLAND, AUSTRALIA



Past vintage bottle shown

2015 Bricolage Blanc

Our vineyard

We are located near Tingha in northern NSW on the western edge of the New England Tablelands. Topper's Mountain vineyard is 10ha situated at an altitude of 900m on beautiful free draining deep, aged red basalt soils called Krasnozems, a degraded volcanic soil high with iron content.

Specialising in alternate varieties, we have larger blocks of Tempranillo, Nebbiolo, Gewurztraminer, Petit Manseng, Tannat, Sauvignon Blanc, Chardonnay & Shiraz. We also have boutique areas of about 0.3ha of Pinot Noir plus smaller areas of five other varieties Pinotage, Viognier, Touriga Nacional, Tinta Cao and Barbera. The high altitude, cool climate and specific soil conditions produce grapes

Tasting notes

A left-field & interesting blend of Chardonnay (46%), barrel fermented Sauv Blanc (30%), Gewurztraminer (16%) & barrel fermented Petit Manseng (9%).

Although two varieties (Sauvignon Blanc and Gewurztraminer) of the blend are highly aromatic this wine is rather noble, elegant and indeed complex on the nose. Every variety has its aromatic footprint – apples, green pears, ripe gooseberries, ripe peaches, rose water and macadamia nuts. The wine is rich, textured, long and very young which altogether indicates long cellaring potential. Mainly ripe citrus flavours like pomelo, grapefruit, lime or red orange rule on the palate but there is more – ripe peaches, lychee, touch of honey and vanilla. Slightly bitter touch in the finish is a trade mark of Topper's Mountain terroir.

Alcohol:	13.5%
TA:	6.2 g/l
pH:	3.44
RS:	0.6 g/l
Cellaring:	to 2025
Production:	1850 bottles produced

Winemaking: All grapes were spontaneously fermented, Gewurz and Chardonnay in stainless steel tanks, Sauvignon Blanc and Petit Manseng in oak barrels.

Vignerons: Mark Kirkby

Winemaker: Mike Hayes