



LINDEMANS®



Early Harvest Sparkling Non Vintage

In making LINDEMANS Early Harvest, the winemaking team aims to create wines that are lighter in alcohol and contain fewer calories, while maintaining varietal flavour.

Most white wines produced in Australia sit at 12%-14% alcohol volume and red wines at 13-15% alcohol volume, but the new LINDEMANS Early Harvest wines sit between 7.5 and 9.0% alcohol volume.

LINDEMANS Chief Winemaker Wayne Falkenberg says the drinking experience with Early Harvest is aimed at the wine drinker who wants to consume fewer calories and less alcohol.

LINDEMANS Early Harvest wines are created from selected parcels of flavour ripe grapes harvested from early ripening regions in South Eastern Australia. This fruit, coupled with careful winemaking, creates uniquely refreshing wines which are at least 25% lighter in alcohol and contains 25% fewer calories when compared to the LINDEMANS Bin 25 Sparkling NV.

Winemaker Comments Wayne Falkenberg

Vineyard Region

South Eastern Australia

Vintage Conditions

A non-vintage blend to maintain consistency and quality from vintage to vintage. Fruit was sourced from selected vineyards across South Eastern Australia. Grapes are picked when sugar and acidity are at the right levels to create a sparkling wine with varietal definition, balanced fruit flavours and crisp acidity.

Technical Analysis

Harvest Date Late January to early February 2008

pH 3.08

Acidity 6.40g/L

Alcohol 7.50%

Residual Sugar 14.0g/L

Bottling Date July 2008

Peak Drinking Best enjoyed when young and fresh.

Grape Variety

Chardonnay (80%), Pinot Noir (20%)

Maturation

Chardonnay and Pinot Noir grapes went through a cool temperature controlled ferment to retain fresh fruit characters.

Colour

Light pale straw.

Nose

Hints of citrus (lemon & lime) with a subtle yeast influence.

Palate

A refreshing palate that displays lemon & lime flavours and a subtle creaminess, leading to a light, crisp finish.