



IN OVER 100 COUNTRIES  
THE WORLD SMILES WITH LINDEMAN'S

## Bin 25 Sparkling Brut Cuvée NV

Loved around the world, Lindeman's Bin Series wines are approachable in style, consistent in quality with global appeal. Designed to be opened, enjoyed and shared time and time again, these are wines people simply love to drink.

Lindeman's most well-known range began with the iconic Lindeman's Bin 65 Chardonnay, which was first launched in 1985 in response to the popularity of Lindeman's approachable and fruit-driven style of wines in the northern hemisphere. The Bin Series has grown to incorporate 18 popular varieties and blends.

Lindeman's Bin 25 Brut Cuvée features aromas of nectarine and citrus notes, while the palate exudes stone fruit and citrus with a full and creamy mouth feel.

### Winemaker Comments Nigel Nesci

**Vintage Conditions:** The growing season leading up to the 2017 vintage was challenging. A wet and cold Spring season impacted early shoot development, with mild summer conditions interrupted by rain events. A season of extreme, sometimes isolated, weather events resulted in some vineyards being hit by storm and hail.

With a cool start to the season and with good soil moisture profiles, vintage commencement was late, running 3 to 4 weeks behind past seasons. The cooler weather and delayed ripeness favoured good varietal fruit flavour development in the whites and strong varietal fruit flavour and good colour, across the main stream red varieties.

**Grape Variety:** Aromatic grape varieties suitable for sparkling wine production

**Maturation:** Bottled immediately after blending to retain fruit freshness

**Colour:** Bright salmon pink with a fine, persistent mousse

**Nose:** Subtle stone fruit aromas with underlying citrus

**Palate:** A fresh, lively, full flavoured and crisp sparkling. Lifted stone fruits and nectarine with a soft creamy finish



**Vineyard Region:** South Eastern Australia

**Harvest Date:** February to March 2017

**Wine Analysis:** Alc/Vol: 7.0%, Acidity: 6.3g/L, pH: 3.20

**Bottling Date:** May 2017

**Peak Drinking:** Drink now to enjoy the wine's freshness

**Food Match:** Enjoy with mild cheese, fresh fruit, pistachios or light desserts

