

## Cockatoo Ridge NV BRUT

**Wine:** Brut

**Vintage:** NV

**Region:** South Eastern Australia

**Grape Varieties:** Semillion, Chardonnay, and Blanc de Noir



**Winemaker's Comments:** Sparkling wine demands the most serious attention in this making. Sourcing grapes across regional and state boundaries provides variety and complexity.

Cockatoo Ridge NV is blended between two or three years' harvest to provide consistency, reliability and further interest to the flavour. Bottle fermentation and the subsequent period of resting on lees provides both the natural effervescence and the soft, creaminess so desirable in quality sparkling wine.

**Description:** This wine shows a slight pink tinge, resulting from the addition of Pinot Noir to the blend displays a bouquet of melons and toast with a complex, dry, full flavoured palate and creamy mousse, with perfect acidity providing a long refreshing finish.

## VACHERIN DU HAUT DOUBS - MONT D'OR [ france ]

It could be the marriage of the year ! Take a teaspoonful of Vacherin without the crust, a generous sip of wine and let the dance of flavours carry you all the way to the Burgundy vineyards with their tender aroma of black cherries in the air...the cheese makes you dream of cool green alpine pastures while all the flavours melt into one...

**Description:**

The Massif du Mont d'Or, rises to a height of 1,450 meters and lies near the French/Swiss border. Over the years there has been a heated argument who made the Vacherin first, the French or the Swiss. The Swiss have finally conceded that the French were the first. The cheese is always presented in a wooden box and bound with spruce hoops. These should never be removed, even when serving, as they enable the cheese to be contained.

**Texture:**

The surface of the cheese is moist, with a rind that is golden and slightly reddish. The pate is a soft yellow and creamy. A cheese to be eaten with a small spoon.

**Taste:**

It is sheer delight to the palate ... a taste that lingers, a taste one never forgets....velvety and buttery.

