



Bream Creek Vineyard produces premium wines from Tasmania's naturally cool climate and has been rewarded with 20 trophies and over 470 show medals since 1990. Our 7.5ha vineyard at Marion Bay in the south-east of Tasmania was originally planted in 1974, making it one of the oldest commercial vineyards on the island. Fred Peacock purchased the vineyard in 1990 and expanded the Pinot Noir and Chardonnay plantings, as well as introducing Sauvignon Blanc. Fred also planted what was arguably the first commercial planting of the rare German grape Schönburger in the southern hemisphere.

2009 Bream Creek Cuvée Traditionelle (sparkling)



Tasting Note

Tasmania's growing reputation as the sparkling capital of Australia (perhaps even the southern hemisphere) is fully justified and brilliantly demonstrated by a number of wonderful wines from around the state. This wine is, we believe, one of them and shows to advantage the excellent but low cropping 2009 vintage in Tasmania.

Aged for over 4 years on lees and produced in the traditional Champenoise method from Pinot Noir and Chardonnay grapes. The bouquet shows bright green apples, strawberry and shortbread, while the palate reveals flavours of citrus fruits, Nashi pear and poached white peach. With a delicate mousse and beautifully balanced by a fine line of acidity, this wine can be enjoyed as an aperitif or would also pair perfectly with oysters or a French style fruit tart.

93 points Wine Showcase Magazine (July 2015)

4 stars Winestate Magazine (July/August 2015)

92 points Nick Stock (JamesSuckling.com)

Alc/Vol 12.5%

