



# THE BLACK CHOOK

## SPARKLING CUVÉE



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### THE BRAND

The Black Chook struts affordable wines to be enjoyed and adored, shared and celebrated!

Careful vineyard selection teamed with exceptional winemaking and an emphasis on consistent varietal expression hatches wines with approachability, generosity and character that really are something to cluck about.

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### VINEYARDS & WINEMAKING

The Black Chook Sparkling Cuvée combines various parcels of Chardonnay and Pinot Noir grapes grown on premium cool climate vineyards of South Australia.

Each vineyard site is meticulously selected to ensure appropriate flavour and style profiles for the sparkling base. The base wine undergoes secondary fermentation in a pressurised tank which naturally produces carbon dioxide and makes this wine sparkle.

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### THE WINE

The nose is delicate and fresh showing citrus fruits, green apple and melon notes combined with a mid-palate creaminess and texture. The bubbles are fine and persistent and the wine has a refreshing acid length and vibrancy.

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### TECHNICAL DETAILS

pH 3.30 | TA 6.2g/L | RS 10g/L | Alc 12.5%

[WWW.THEBLACKCHOOK.COM.AU](http://WWW.THEBLACKCHOOK.COM.AU)



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