



2011 NADESON COLLIS Millésime

13+ years in the making, Nadeson Collis are the brainchild of husband and wife winemakers Ray Nadeson & Maree Collis.

The NADESON COLLIS 'Millesime' is a Blanc de Blanc, made using the finest Chardonnay from Drumborg, Henty.

The grapes are whole-bunch pressed and fermented in a mixture of barriques and foudre. 100% from the 2011 vintage 96 months on lees.

Tasting Note: *The wine displays green fruit, citrus and oyster shell on the nose and crisp white peach, lemon zest and a chalky finish on the palate.*

The Reviews:

92 points, The Wine Front

"Strong sea spray, wet fern, lemon-lime and blossom scents with whiffs of grilled nuts in the mix. Brisk across the palate with a lean, racy pulse of salty acidity, crunchy green apple and lime juice. Some richness in oily notes, slightly distracting buttery-soapy, really long and fine finish compensating with a starburst of pulpy grapefruit finishing things. Refreshing, energetic, bright and intense. Works in two speeds, stays interesting in whatever gear you find it in."

Mike Bennie, Gourmet Traveller Wine

"The 2011 Nadeson Collis Millésime (A\$65) cuvée has only a very small portion of the solera included, is chardonnay only and is "mostly 2011 vintage", offers Nadeson. Again, there are overt scents of saline characters present in the wine, with citrus, floral notes and a light, herbal whiff chiming in. Savoury nuttiness works its way into the wine too, more in the palate, perhaps, and flavours lean towards brisk green apple and citrus, with some faint oily-buttery characters chiming in. It's refreshing, crunchy and scintillating as a drink."

GRAPE VARIETIES: Chardonnay

DISGORGED: OCTOBER 2019

ALCOHOL: 12.0%

CELLAR DOOR PRICE: \$65
