

MV NADESON COLLIS Coda

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

Coda' means 'the concluding passage of a piece or movement'.

The NADESON COLLIS 'Coda' derives from a Perpetual Blend of sparkling base wine which was started in 2006. When the perpetual blend reaches perfection a small proportion of the wine is removed and bottled to undergo tirage. The perpetual blend then continues to receive wine each vintage until again it reaches the deemed perfection.

This wine is made using the finest Chardonnay and Pinot Noir together with small amounts of Pinot Meunier and Pinot Gris from Drumborg, Henty. The grapes are whole-bunch pressed and fermented in a mixture of barriques and foudre. The finished base wine is stored in foudre and added to each year.

In 2017 wine for 1334 bottles was removed and underwent tirage. After 24 months on lees in bottle, the rich vinous palate didn't require any extra tweaks so the wine was disgorged in October 2019, zero dosage.

Only 35 dozen were disgorged in October 2019 and more will be disgorged as the wine continues to develop on lees.

The Reviews:

Brut Nature

OLLIS

Coda

96 points, The Wine Front

"Wow. This is impressive. Wild. So nutty, savoury, whiffs of fino sherry, dried apple, faint farmhouse cider. Rich in the way it sits in the palate but with bright zing of acidity and very fine, light bubbles. Hugely nutty flavours too, more fino, maybe amontillado even, so complex, so interesting, rich, powerful statement in its way and so very delicious. An experience in the glass. Brilliant."

Mike Bennie, Gourmet Traveller Wine

"The coup is MV Nadeson Collis Coda (A\$145). It is produced entirely from the solera material and was disgorged in October 2019. It had me saying "this reminds me of Selosse Champagne" out loud, with the wine impossibly detailed, oxidative, ample, nutty, salty, showing pleasing cidery notes with elements of fino sherry too. The wine is an evolving, rich-in-character and incredibly complex thing to sip on and contemplate. Layers of flavour, fresh, mature, savoury, yeasty, oxidative, fruity, funky, clean, dry - there's so much going on, and it's so good to drink. It defies the category."

GRAPE VARIETIES:	Chardonnay, Pinot Noir, Pinot Meunier, Pinot Gris
DISGORGED:	OCTOBER 2019
ALCOHOL:	13.5%
CELLAR DOOR PRICE:	\$145