



The Australian Wine
Research Institute

Sparkling Wine Symposium Masterclass

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Wine
Australia
for
Australian
Wine



Flight 1-6



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Wine 1 and 2 Pinot Meunier



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Alcohol	% v/v	12.8
pH	-	3.18
TA	g/L	7.9
G+F	g/L	2.1
Malic acid	g/L	3.28
VA	g/L	0.17
FSO ₂ /TSO ₂	mg/L	10/100

Producer: Domaine Chandon

Vintage: 2014

Label: Cellar Door Release Pinot Meunier Cuvée

Region: Whitlands, Victoria, Australia

Varieties: Pinot Meunier



Alcohol	% v/v	12.2
pH	-	3.19
TA	g/L	6.9
G+F	g/L	4.1
Malic acid	g/L	0.05
VA	g/L	0.42
FSO ₂ /TSO ₂	mg/L	<3/15

Producer: Jerome Prevost

Vintage: Lot Consigné LC15

Label: La Closserie Les Béguines

Region: Gueux, Montagne de Reims, Champagne

Varieties: Pinot Meunier

Wine 3 and 4 Blanc de Noir



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Alcohol	% v/v	12.6
pH	-	3.13
TA	g/L	6.5
G+F	g/L	9.7
Malic acid	g/L	0.14
VA	g/L	0.25
FSO ₂ /TSO ₂	mg/L	<3/19

Producer: André Clouet

Vintage: NV

Label: Grande Reserve Brut

Region: Bouzy and Ambonnay Grand Cru
Champagne, France

Varieties: Pinot Noir



Alcohol	% v/v	11.6
pH	-	3.18
TA	g/L	7.2
G+F	g/L	2.8
Malic acid	g/L	0.28
VA	g/L	0.31
FSO ₂ /TSO ₂	mg/L	7/100

Producer: Somerled Wines

Vintage: 2014

Label: Sparkling Pinot Noir Méthode Champenoise

Region: Adelaide Hills, South Australia, Australia

Varieties: Pinot Noir

Wine 5 and 6 Blanc de Blancs



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Alcohol	% v/v	12.6
pH	-	2.98
TA	g/L	7
G+F	g/L	3.3
Malic acid	g/L	0.24
VA	g/L	0.22
FSO ₂ /TSO ₂	mg/L	<3/100

Producer: House of Arras

Vintage: 2008

Label: Blanc de Blancs Méthode Traditionnelle

Region: Tasmania, Australia

Varieties: Chardonnay



Alcohol	% v/v	12.7
pH	-	3.03
TA	g/L	7.3
G+F	g/L	3.2
Malic acid	g/L	0.21
VA	g/L	0.24
FSO ₂ /TSO ₂	mg/L	<3/28

Producer: Pierre Gimmonnet

Vintage: 2008

Label: Cuvée Fleuron Brut Chardonnay

Region: Grand Cru & 1er Cru Blanc de Blancs Côte des Blancs Champagne France

Varieties: Chardonnay

Flight 7-12



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Wine 7 and 8 Rosé



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Alcohol	% v/v	12.2
pH	-	3.08
TA	g/L	7.2
G+F	g/L	6.5
Malic acid	g/L	1.86
VA	g/L	0.15
FSO ₂ /TSO ₂	mg/L	6/59

Producer: Blue Pyrenees

Vintage: 2008

Label: Brut Rosé Late Disgorged (yet to be released)

Region: Pyrenees, Victoria, Australia

Varieties: Pinot Noir



Alcohol	% v/v	12.4
pH	-	3.14
TA	g/L	6.9
G+F	g/L	9.8
Malic acid	g/L	0.49
VA	g/L	0.17
FSO ₂ /TSO ₂	mg/L	<3/50

Producer: Billecart-Salmon

Vintage: NV

Label: Brut Rosé

Region: Champagne, France

Varieties: Chardonnay, Pinot Noir, Pinot Meunier

Wine 9 and 10 Non Vintage



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Alcohol	% v/v	12.2
pH	-	3.05
TA	g/L	7
G+F	g/L	8.9
Malic acid	g/L	0.13
VA	g/L	0.24
FSO ₂ /TSO ₂	mg/L	<3/36

Producer: Piper-Heidsieck

Vintage: NV

Label: Brut Cuvée

Region: Champagne, France

Varieties: Pinot Noir, Pinot Meunier, Chardonnay



Alcohol	% v/v	12.5
pH	-	3.08
TA	g/L	6.4
G+F	g/L	5.5
Malic acid	g/L	0.22
VA	g/L	0.21
FSO ₂ /TSO ₂	mg/L	6/98

Producer: Centennial Vineyards

Vintage: NV

Label: Brut Traditionelle

Region: Bowral, New South Wales, Australia

Varieties: Pinot Noir, Chardonnay, Pinot Meunier

Wine 11 and 12 Vintage



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Alcohol	% v/v	11.4
pH	-	3.00
TA	g/L	7.6
G+F	g/L	5.4
Malic acid	g/L	0.45
VA	g/L	0.13
FSO ₂ /TSO ₂	mg/L	<3/68

Producer: Heemskerk

Vintage: 2011

Label:

Region: Coal River, Tasmania, Australia

Varieties: Chardonnay, Pinot Noir



Alcohol	% v/v	12.4
pH	-	3.03
TA	g/L	7.1
G+F	g/L	8.4
Malic acid	g/L	0.19
VA	g/L	0.25
FSO ₂ /TSO ₂	mg/L	<3/50

Producer: Pol Roger

Vintage: 2008

Label: Vintage Brut

Region: Grand & 1er cru Montagne de Reims/ Côte des Blancs, Champagne, France

Varieties: Pinot Noir, Chardonnay

Analysis



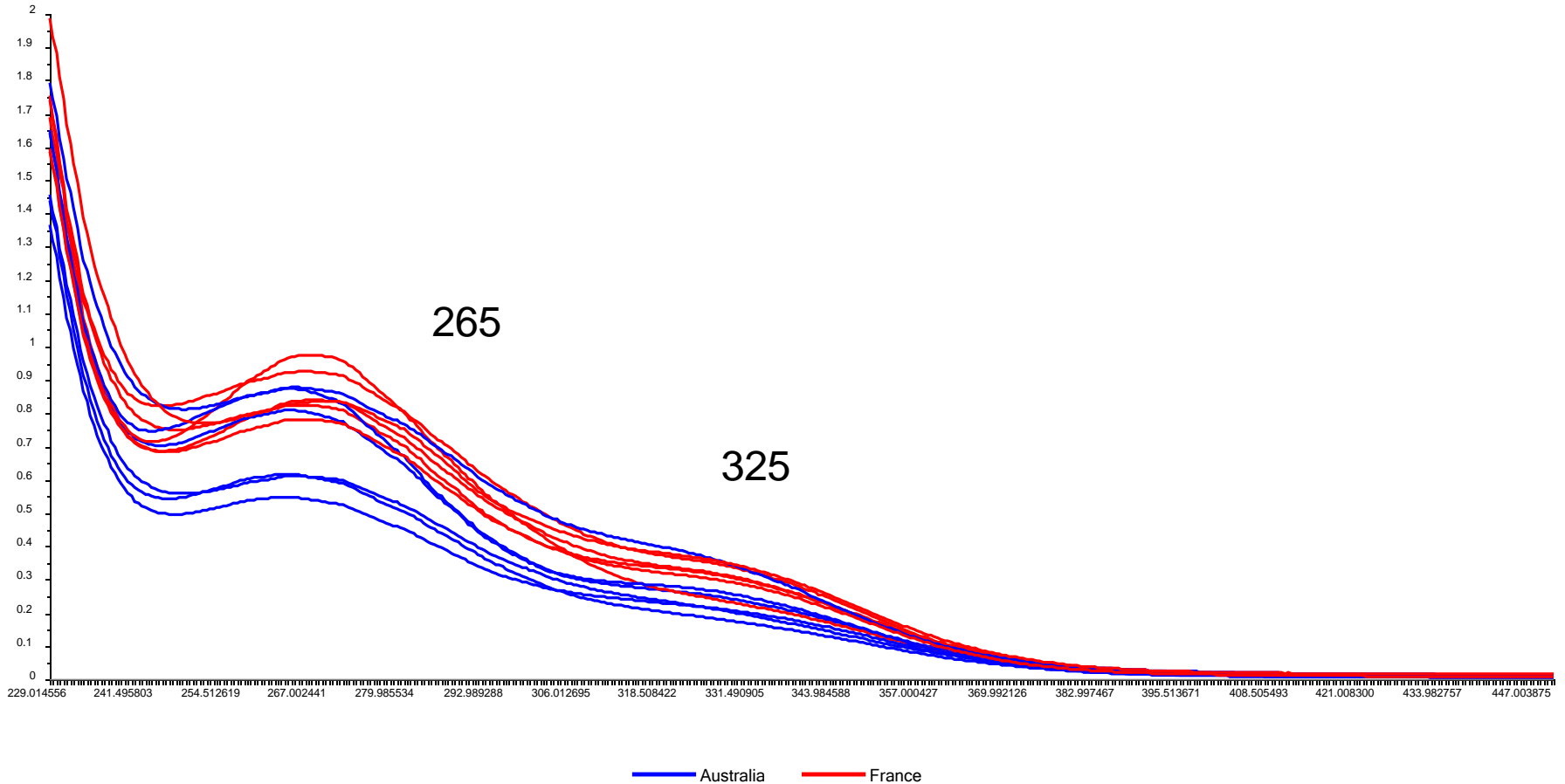
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No.	Wine Label	Style	Alcohol % v/v	pH	Titrateable acid pH 8.2 g/L	Glucose + Fructose g/L	Malic acid g/L	Acetic acid g/L	Free Sulfur Dioxide mg/L	Total Sulfur Dioxide mg/L
1	2014 Domaine Chandon Cellar Door Release Pinot Meunier Cuvée Whitlands, Victoria, Australia	Pinot Meunier	12.8	3.18	7.9	2.1	3.28	0.17	10	100
2	LC15 Jerome Prevost La Closerie Les Béguines France Champagne, Gueux, Montagne de Reims, Champagne, France	Pinot Meunier	12.2	3.19	6.9	4.1	0.05	0.42	<3	15
3	NV André Clouet Grande Reserve Brut Bouzy and Ambonnay Grand Cru Champagne, France	Blanc de Noir	12.6	3.13	6.5	9.7	0.14	0.25	<3	19
4	2014 Somerled Sparkling Pinot Noir Méthode Champenoise Adelaide Hills, South Australia, Australia	Blanc de Noir	11.6	3.18	7.2	2.8	0.28	0.31	7	100
5	2008 House of Arras Blanc de Blancs Méthode Traditionnelle Tasmania, Australia	Blanc de Blancs	12.6	2.98	7.0	3.3	0.24	0.22	<3	100
6	2008 Pierre Gimonnet Cuvée Fleuron Brut Chardonnay Grand Cru & 1er Cru Blanc de Blancs Côte des Blancs Champagne France	Blanc de Blancs	12.7	3.03	7.3	3.2	0.21	0.24	<3	28
7	2008 Blue Pyrenees Brut Rosé Late Disgorged (yet to be released) Pyrenees, Victoria, Australia	Rosé	12.2	3.08	7.2	6.5	1.86	0.15	6	59
8	NV Billecart-Salmon Brut Rosé Champagne, France	Rosé	12.4	3.14	6.9	9.8	0.49	0.17	<3	50
9	NV Piper-Heidsieck Brut Cuvée Champagne, France	Non Vintage	12.2	3.05	7.0	8.9	0.13	0.24	<3	36
10	NV Centennial Vineyards Brut Traditionnelle Bowral, New South Wales, Australia	Non Vintage	12.5	3.08	6.4	5.5	0.22	0.21	6	98
11	2011 Heemskerk Coal River, Tasmania, Australia	Vintage	11.4	3.00	7.6	5.4	0.45	0.13	<3	68
12	2008 Pol Roger Vintage Brut Grand & 1er cru Montagne de Reims/ Côte des Blancs, Champagne, France	Vintage	12.4	3.03	7.1	8.4	0.19	0.25	<3	50

Spectral analysis - by country



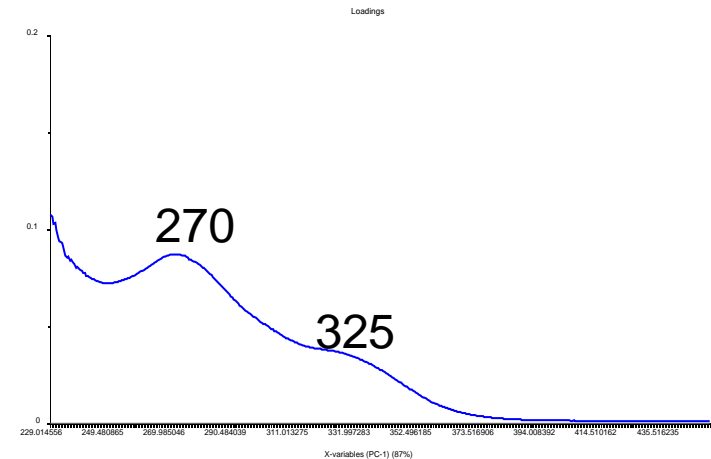
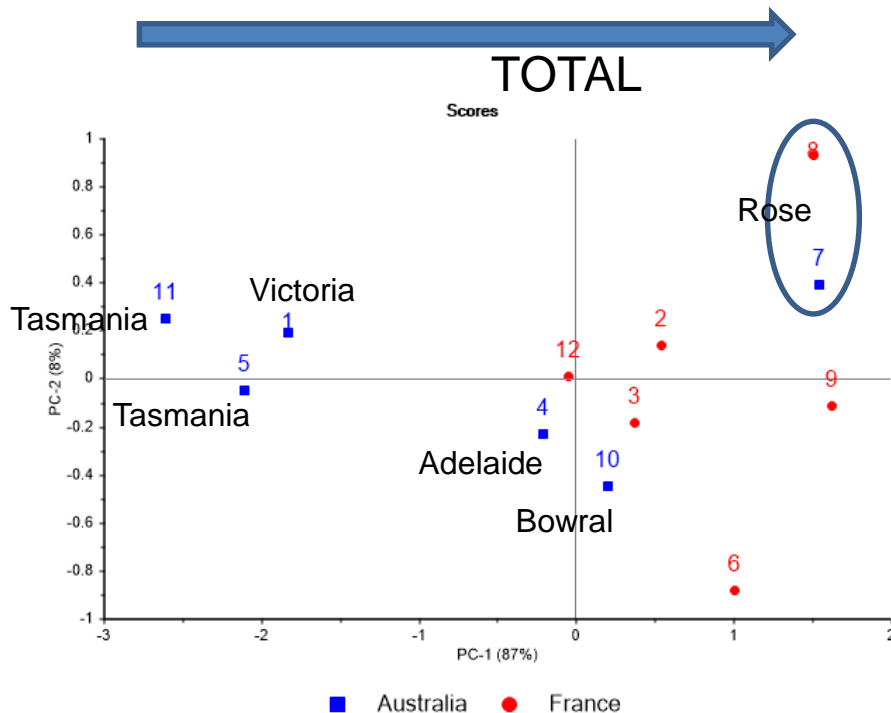
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PCA 230-450 nm: PC1 loadings

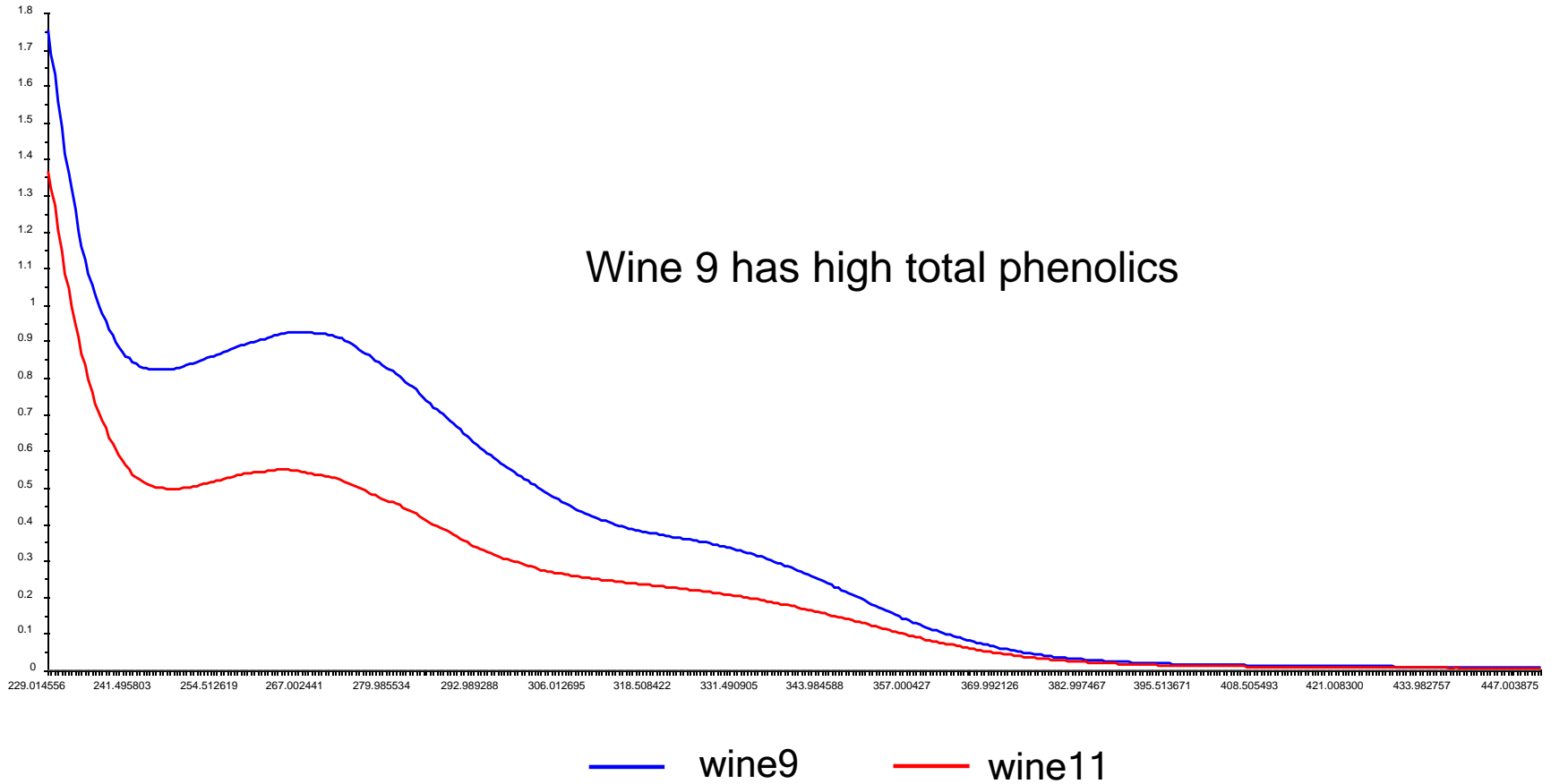


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- Wines 9 and 11 represent extremes of PC1
- The Tasmanian and Yarra wines grouped well away from the French wines on PC1
- Other Australian wines are closer to French
- The 2 rose wines (7 and 8) are separated from the others

Spectra: wine 9 and 11

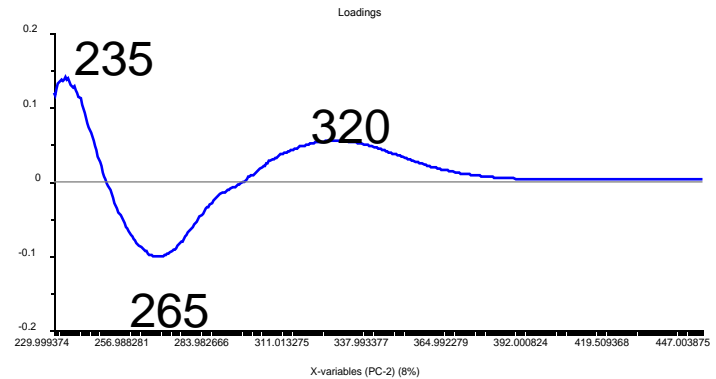
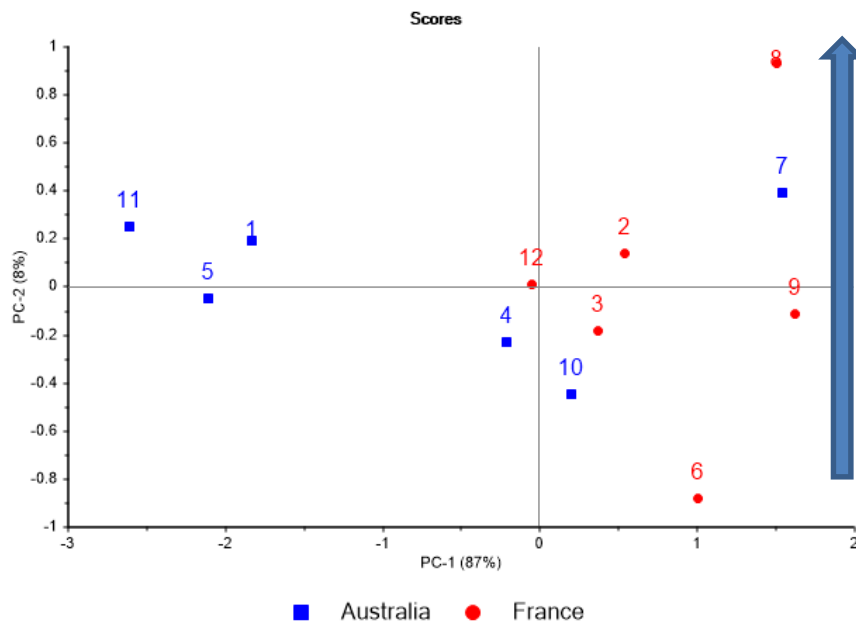


PCA 230-450 nm: PC2 loadings



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HYDROXYCINNAMATES



- Wines 6 and 8 represent extremes of PC2 (similar total phenolics but different hydroxycinnamates)

Spectra: wine 6 and 8



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