



BROWN MAGPIE

Geelong

Tasting Notes for Whites

Blanc De Noir	2008	Following the traditional method of bottle fermentation, the 2006 sparkling pinot noir is an elegant wine with delicate strawberry characters and a smooth creamy texture, assisted by 2 years on yeast lees. The palate shows length and structure from its pinot noir heritage, and finishes deliciously soft. 2010 Geelong Wine Show – Bronze Medal
Rosé	2010	This beautiful pink rosé, freshly crushed and drained from pinot noir grapes, reminds us of eating strawberries poached in rose water. The sweet fruit mid-palate finishes pleasantly dry.
Pinot Grigio	2010	This pinot grigio shows crisp lime freshness with the fullness of cardamom, ahead of a lingering honey, savoury finish. 2010 National Cool Climate Wine Show – Bronze Medal
Chardonnay	2010	Our chardonnay displays the textures and flavours of butterscotch and the delicacy of early ripening and French barrel maturation.
Three Brown Magpies	2010	This wine combines the perfumed headiness of honeysuckle and Christmas lilies with tropical lime and coconut daiquiri freshness on the plate. Barrel fermentation enhances the creamy mouth feel. The three magpies are pinot gris, chardonnay and sauvignon blanc.
Sauvignon Blanc	2010	The rare brown magpies that live within our vineyard give our winery its name. This wine matches the Surf Coast Summer – vibrant, ripe tropical flavours with grassiness for complexity and crisp acidity. 2010 Geelong Wine Show – Bronze Medal
Pinot Gris	2010	Our brown magpies are stunning and so is our luscious pinot gris. Aromatic and mouth-filling, nuances of rose petal lead to pear, nectarine and apricot, then honey and citrus freshness complete its beauty. 2010 Geelong wine Show – Bronze Medal
Late Harvest	2010	This is a similar wine to the 2008 vintage but very sweet and an ideal desert wine