

**Idée Fixe**  
MARGARET RIVER

# Premier Brut Blanc de Blancs



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**Idée Fixe Premier Brut Blanc de Blancs** is crafted from estate-grown Chardonnay, handpicked from our specialty vineyard in Karridale. Rare quartz based soils, persistent cloud and biting cold winds from the Southern Ocean are favoured by our unique clones of Chardonnay.

Crafted from the premium, free-run cuvée of handpicked Chardonnay, and meticulous méthode traditionnelle techniques. A light, elegant form is revealed in the fine, even bead and the brilliant pale lemon hue. The delicate mousse is carried by a refined structural balance of phenolics and minerality, revealing an enticing palate with citrus-driven acidity, layered freshness and textural finesse.

The fruit's personality is celebrated through the conscious direction to make a base Chardonnay of integrity, accentuated with méthode traditionnelle bubbles. Ideal ripening conditions in Karridale supported Chardonnay development with vivid natural acidity and delicate flavour ripeness, lending perfectly to sparkling wine making. A wine of intrigue and expansive aromas evolves in the glass over time.

The unmistakable DNA of southern Margaret River Chardonnay and its cool, maritime influence runs through the core. A delicate layer of coastal rosemary gives way to subtle oyster shell, wet stone and ocean mist. Hints of yellow plum and golden kiwi add a gentle richness, while zesty lemon and crunchy Granny Smith apple drive freshness through the mid-palate. A fine sea foam mousse dances gracefully, unfolding into a long chalky finish with lingering citrus brightness and mineral tension.

<b>VARIETIES</b>	<b>VINTAGE</b>	<b>REGION</b>
Chardonnay	2023	Margaret River
<b>OLD OAK</b>	<b>TIME ON LEES</b>	<b>DOSAGE</b>
20% (French oak)	19+ months	5.1 g/L
<b>MLF</b>	<b>TA</b>	<b>PH</b>
48% of batches	7.4g/L	3.0
<b>ALCOHOL</b>	<b>CELLAR</b>	
12.0%	24-36 months	

