

Benjamin Bridge - NV Brut



ABOUT THE NV BRUT

While our vintage sparkling wine program purposely highlights the fascinating differences between each growing season, the Benjamin Bridge NV is a non-vintage sparkling wine aimed at consistently capturing the proverbial qualities of our estate microclimate. To do so, the NV taps into the Benjamin Bridge library of sparkling wines that spans over 13 years, including blending components from our inaugural 2002 vintage, to create a house style. This handcrafted sparkling wine offers a true taste of our history.

TASTING NOTES

In the glass, a pale golden colour with a straw hue. On the nose, the wine displays suggestions of smoke and lemon rind with strong sea minerals undertones. The palate is luscious, but with good intensity and vibrancy. Hints of green apples and dried cranberries are magnified by the wine's bright structure, unfolding in a lengthy mineral finish.

TECHNICAL SPECIFICATIONS

Varietal composition: A proprietary blend of L'Acadie, Seyval, Pinot Noir, and Chardonnay.

Vineyard composition: 100% Benjamin Bridge Estate

Alcohol: 12%

TA: 8.8 G/L

pH: 2.94

Dosage: 11 G/L

Brix (average at harvest): 18°