



MUMM

TASMANIA

Celebrating regions known for producing exceptional Pinot Noir, the Mumm Terroir series is a range of wines that showcase a true sense of place crafted using the Methode Traditionnelle technique.

MUMM TASMANIA BRUT PRESTIGE

Tasmania's pristine nature and maritime climate is ideal for creating sparkling wines with finesse and complexity. Mumm Tasmania emphasises this sophisticated style with complex aromas of warm spices and red berries balanced by delicate acidity, resulting in a refined wine with powerful length.

Pinot Noir (51%) Chardonnay (44%) and Pinot Meunier (5%) grapes are sourced predominantly from Northern Tasmania and the Pipers River area. All three varieties were harvested separately at optimal sugar ripeness.

After gentle pressing, the free-run juice fractions underwent primary fermentation in stainless steel tanks. Malolactic fermentation occurred in 100% of the base wines prior to assemblage to achieve a delicate and velvety Pinot Noir-dominant blend. A long, slow secondary fermentation occurred in the bottle prior to disgorgement. Mumm Tasmania is a non-vintage wine, to ensure the consistency and complexity from blend to blend

Winemaker is Australia's Trina Smith, together with G.H. Mumm's Chef de Cave, Laurent Fresnet.

ON THE NOSE

Aromas of honeysuckle, apple blossom, citrus zest along with fresh strawberries and warm spices.

ON THE PALATE

The palate is elegantly structured with delicate fruit flavour, a fine creamy texture and refreshing natural acidity. The finish is fresh with lingering flavours of citrus and nougat with a refreshing mineral acidity. This wine is one of finesse, power and elegance.

FOOD MATCH

Natural oysters, seafood crudo, fritto misto with lemon aioli

IN THE CELLAR

Aged for a minimum 20 months in our cellar

Alcohol: 12.5% v/v Dosage: 6.0 g/L