



Bress NV Bressecco

Bress...What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

The Vineyards

The fruit for our Bressecco NV was sourced from three vineyard sites, all in close proximity to Bress. Pinot Gris was grown by David Braybrook at his 21 year old vineyard in Faraday. Riesling was grown at our 38 year old Bress vineyard in Harcourt and the Chardonnay grown at the 42 year old Fazio vineyard in Faraday.

Winemaking

My winemaking belief is that good fruit should be treated gently and with minimal intervention. Our Bressecco NV was treated in this manner. The inspiration for this wine comes from drinking good Italian sparkling where there is an emphasis on structure, upfront flavour and a dry, savoury finish which promotes having another sip - a sign of a truly good and moreish wine. To do this from a winemaking context, we have blended Pinot Gris, Riesling and Chardonnay. Fruit was generally whole bunch pressed with the free run juice fermented in stainless steel tanks and the pressings fermented in old oak hogsheads. Fermentation was slow and was initiated by indigenous yeast strains. Post fermentation the various cuvees were blended to achieve a blend of approximately 45% Pinot Gris, 37% Riesling and 18% Chardonnay.

Adam P Marks BRESS Founder & Winemaker



Winemaker Specifics

Colour: A pristine light straw colour with the fine bead rising from the base of the glass. Cleanliness of glass dependent.

Aroma: The wine offers a mixed bag to our mind - freshly cut pear, apples and citrus. This is complemented by a butterscotch old-oak like character

Palate: An interplay of several types of fruit which has been harmonised with yeast like characters which give richness and fullness. There is a savoury character on the finish which is both acid and old oak - compelling one to drink more.

Closure: This Sparkling Blanc was bottled using a crown seal closure. Using a crown seal is our attempt to ensure that our wine is presented free of cork characters (good or bad) and that the full aroma and flavour of this wine is expressed.

Food friends: Bress NV Bressecco is sensational on it's own but we also love to enjoy it with freshly shucked oysters (of course) plus dishes such as salmon gravlax and a proper retro-style prawn cocktail. Don't forget to enjoy responsibly with Bress 'Gently Sparkling' Mineral Water.

