

ESTD
HARDYS
1853

SIR JAMES
TUMBARUMBA

2000

Winemaker's Notes

Sir James Hardy OBE, great grandson of Thomas Hardy, the founder of Hardy Wines, was awarded his OBE in 1975 for his lifetime dedication to the community and the sport of sailing. His crest, which adorns every bottle of Sir James, is symbolic of this great man's commitment to fine craftsmanship as well as his integrity and charm.

The 2000 Sir James Tumbarumba is crafted from select parcels of Pinot Noir, Chardonnay and Pinot Meunier from the premium sparkling producing, cold climate region of Tumbarumba.

Grapes were hand harvested and whole bunch pressed to ensure elegance of structure. Individual batches were fermented on light grape solids and underwent MLF in primary ferment lees before the base wines were blended and matured, experiencing 7 years in tirage.

The award winning result is a mature and complex sparkling style from the noble sparkling wine grape varieties exhibiting the true qualities of the Tumbarumba terroir.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry

Light 1 **2** 3 4 5 Full bodied

Colour

Deep straw with a bright gold hue.

Bouquet

Complex with notes of buttered toast, mushroom brioche and green walnut.

Palate

Subtle flavours of honey and mushroom are complemented by the supple backbone of acid and tannin supporting this flavoursome wine.

Food

Pan fried scallop and ginger prawn.



The Kit Stephens Memorial Trophy for Best Bottled Fermented Sparkling Wine of Show, Canberra 2008



The Vintage Cellars Trophy for Best Sparkling Wine of Show, Adelaide Wine Show 2007



The Crisp Glass Australia Trophy for The Best Sparkling, Murrumbateman Wine Show, 2005



Canberra Wine Show 2008 Class 48
Adelaide Wine Show 2007 Class 58
Sydney Wine Show 2006 Class 8
Murrumbateman Wine Show 2005 Class 25
Canberra Regional Wine Show 2005 Class 55
Melbourne Wine Show 200 Class 62
Queensland Wine Show 2003 Class 63
Queensland Wine Show 2002 Class 58

Alcohol

13%

Acidity

7.5 g/L

pH

2.94

Winemaker

Paul Lapsley

Region

Tumbarumba

Grape Variety

Pinot Noir 62%
Chardonnay 30%
Pinot Meunier 8%

Fermentation

Primary stainless steel,
Secondary bottle

Cellaring

Best within 18 months

Maturation

Bottle fermented
7 years on lees

Soil Type

Red sand over clay

Climate

Cold

Age of Vines

12 years

Harvesting

Hand

