



PLAIN JANE



***“No nonsense wines full of fruit and flavour
from the estates of Jane Brook.”***

**PLAIN JANE
Sparkling White**

Grape Variety: Chenin Blanc

Region: Swan Valley

Tasting Notes

Method Champenoise:

Bouquet

The bouquet shows green apples and tropical fruit aromas that combine with a biscuity aroma.

Palate

This traditionally made sparkling wine has a pale golden colour in the glass. The well balanced palate has delicate fruit characters and a long, clean aftertaste.

This is a sparkling wine that should be enjoyed at any occasion, or for no occasion at all!!

We hope you have as much fun with Plain Jane as we had coming up with the name.

Jane Brook sparkling wines are bottle fermented according to the traditional “methode champenoise”. This methode of sparkling production is based on secondary fermentation of the wine in the bottle, with each bottle stored on riddling racks for development over time. Every bottle is hand turned once each day to move the yeast solution to the neck of the bottle ready for the disgorging process. After disgorging the sparkling is corked, the cork is secured with a muselet and it is then ready for packaging.

Serve:

As an aperitif or celebration wine, or with seafoods such as smoked salmon, grilled prawns or lighter meat dishes.