

Double Door Spark 2023



THE HARVEST

The chardonnay is harvested from a block on of Champagne clones planted in 2016

IN THE CELLAR

The grapes were hand sorted and whole bunch pressed before fermentation in 4 old French barrels.

After 3 months in barrel the base wine was blended, bottled and crown capped by hand, Liquer de tirage was added and the wine was left to complete its secondary fermentation.

This cap classique has matured sur lie for 26 months in the bottle before disgorgement. 4g/l of dosage was added to create the perfect balance in this Cap Classique.

THE STORY BEHIND THE LABEL

The Double Door Range introduces wines that are quirky and unusual.

This gives us the chance to be creative and produce wines that have their own distinctive style.

Alcohol	11.42 % vol	RS	4.5 g/l
pH	3.28	Total Acid	6.5 g/l

Degorgement: 25 July 2025