

palawa kani Vintage Brut Chardonnay Pinot Noir 2020

Munda (land, terroir)

Tamar Valley, Tasmania

The Tamar Valley’s geology is one of contrast and abundance—steep dolerite walls and narrow gorges give way to sweeping plains and gentle estuarine mudflats. Beneath it lies a story of upheaval and renewal: of fault-lines and floods, basalt flows and sediments, layered over millions of years. It is this deep time, this slow artistry of earth and water, that underpins the valley’s enduring fertility and its place as both a resource and a meeting ground across millennia.

Vintage

Favourable vintage conditions were experienced for the 2020 vintage in this part of Tasmania. The growing season saw average rainfall, which helped maintain healthy canopy and leaf area to drive flavour development. Spring temperatures were close to the long-term average, providing a stable environment for budburst and flowering. The combination of these factors with a warm summer resulted in high-quality fruit, particularly for Pinot Noir and Chardonnay.

Harvest

Hand harvested and carefully whole bunch pressed cold to ensure the fine flavours are preserved whilst minimising extraction of bitter flavours and compounds.

Tasting Notes

This sparkling wine is vibrant and well-balanced, showcasing a lively acidity that complements the creamy mousse like texture. Flavours of crisp apple, citrus and toasty brioche and are beautifully layered with nuances of beeswax and a touch of shortbread. There is a minerality that speaks of its origins, adding depth and a refreshing finish.



FERMENTATION

Primary fermentation in stainless steel at 16 -20 deg C. Secondary fermentation in bottle following tirage.

CELLARING

A sophisticated Methode Traditional Tasmanian sparkling wine that will drink beautifully up to five years post disgorging.

SERVING

8 - 12 C in a champagne flute

ALCOHOL

11.5%

CLOSURE

Cork

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Munda Wines isn’t about playing safe. It’s about playing *true*. We craft expressive, benchmark wines that capture the singular munda of each region. More than just terroir, munda speaks to the deeply rooted character of place — its soil, its contours, its ancient geology. The wind that threads through a particular gully. The warmth held in granite at dusk. The invisible imprint of time.

By acknowledging and elevating Traditional Countries through wine, we hope to offer something both accessible and meaningful: a conversation that begins in the glass, but reaches far beyond it.