



WOODFINE

## INTERCONNECTIONS MULTI VINTAGE

### HARVEST

Chardonnay and Pinot Noir,  
Oct 2021 and Pinot Noir,  
Oct 2022

### CRUSH

Whole bunch and some hand  
crush and destem. 30% of PN  
macerated for 18 hours

### PRESS

Basket press by hand

### TANK

Steel

### YEAST

Pied de Cuve (wild yeast)

### SULPHITE

None added

### POMACE

Pinot skins added to cider;  
the rest to compost

### SECONDARY FERMENT

Col Fondo using original grape  
juice. No sugar or yeast addition

### BOTTLE PROCESSING

Not disgorged, zero dosage.  
Brut Nature

### BOTTLED

February 2023. Organic  
conversion Pinot Noir wine and  
juice added to Chardonnay/  
Pinot Noir blend from 2021

### SUGAR

10.5% ABV

### TA

14

### PH

32

