

Grapes

82% Chardonnay
18% Pinot Noir

Region/Appellation

East Coast

Alcohol by volume

12.00%

Residual Sugar

3.5 g/l

pH

3.2

Total Acidity

6.4 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

22/12/2024

Sparkling Cuvée Brut NV

6x75cl

Winemaker Notes

This sparkling wine presents with fresh citrus and floral notes on the nose. The crisp palate is refreshing with a subtle brioche note providing richness and complexity. This wine has a long lingering dry finish due to its fine acidity.

Vineyard

Premium fruit from specific vineyards in Gisborne and Hawkes Bay on New Zealand's East Coast were selected for this wine. These sites are managed specifically for sparkling wine production. The blend is predominantly Chardonnay which provides citrus and floral characters to the wine, with a smaller percentage of Pinot Noir providing structure and subtle berry notes.

Winemaking

Crafted from Chardonnay and Pinot Noir, bunches were gently pressed and juice settled right before racking and inoculation. Fermentation was controlled at low temperatures in stainless steel tanks to allow the development of fine, pristine flavours and malolactic fermentation was encouraged to build texture and mouthfeel in the base wine. A portion of back vintage reserve wine was included to add richness and depth. Secondary ferment took place in a pressure tank prior to bottling.

Food match

Fish/Shellfish

A superb apéritif wine and perfect with seafood.

