



Hāhā NV Brut Cuvée

Variety

50% Chardonnay and 50% Pinot Noir.

Colour

Lemon hued warm gold colour.

Aroma

Creamy rich nose with a hint of toast, hazelnut and citrus.

Palate

A creamy peach ripeness combines with complex brioche, nutty notes and lemon, beautifully balanced, finishing clean and dry.

Analysis

Alcohol	12.5%
pH	3.06
Titratable Acidity	6.6 g/l
Residual Sugar	6.7 g/l

Wine Making

The base wine was blended from components which were aged on lees for up to 5 years. The base wine underwent secondary fermentation to produce this complex structured Brut Cuvée.

Vineyard

This wine is produced from vineyards in the Marlborough and Hawke's Bay regions of New Zealand. The soils are ancient river beds with a mix of free draining stony soils and clay loams.

Viticulture

Vertical shoot positioned trellis was used with three canes pruned and laid down providing an average of 4.5 tonnes per acre.

Food Matching

This wine is delicious as an aperitif, and very versatile for pairing with food. Perfect with cheese, oysters, smoked salmon and fish.