



BRUT ROSÉ

NV

A fresh, fun sparkling wine with a lovely pink hue. Produced from a beautiful blend of chardonnay and pinot noir grapes, it is an elegant wine with a hint of floral and bursting with summer berries. Easy to drink and full of flavour with a refreshingly dry finish!

KEY VINEYARDS

Produced from vineyards in Marlborough and Hawke's Bay, New Zealand, this wine comes from ancient riverbed soils. The vineyards benefit from a unique mix of free-draining stony soils and rich clay loams, creating the perfect environment for grapes to thrive and develop complex, expressive flavours.

WINEMAKING

The base wine is crafted from carefully selected components, each aged on lees for up to five years to build depth and complexity. Using the Charmat method, the wine undergoes a second fermentation in a pressurized tank, where it develops its signature effervescence and layers of flavour. Once perfectly balanced, it's bottled, capturing the essence of both elegance and liveliness in every sip.

TECHNICAL DATA

Alcohol: 12.5%

pH: 2.99

Acidity: 6.8 g/L

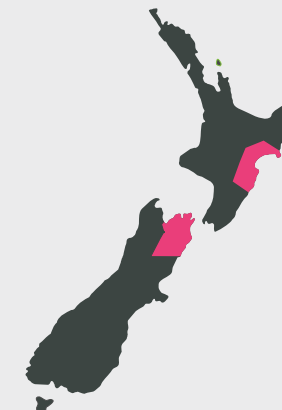
Residual Sugar: < 1g/L

TASTING NOTES

Enticing aromas of ripe strawberries, juicy raspberries and a zesty hint of citrus immediately draw you in. On the palate, it's fresh and lively, with vibrant red fruit flavours, a touch of brioche adding subtle complexity, and smooth, persistent bubbles that carry through. The finish is clean, dry, and incredibly refreshing, leaving you wanting more with every sip.

FOOD MATCH

Perfect with fresh seafood, a platter of charcuterie, or a light salad with goat cheese and berries for the ultimate match.



Hāhā
WINE of NEW ZEALAND

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