Brut Rosé

Produced from a beautiful blend of Chardonnay and Pinot Noir grapes, an elegant wine with a hint of floral and watermelon, bursting with summer berries an a refreshing dry finish.

Colour:

Pale peach pink.

Aroma:

Fresh and lively nectarine, rockmelon and lemon zest characters with a hint of floral and strawberry notes.

Palate:

Vibrant and refreshing bursting with summer berries, stonefruit and a juicy acidity, finishing long and delicious.

Winemaking & Viticulture:

Produced from vineyards in the Marlborough and Hawke's Bay regions of New Zealand. The soils are ancient riverbeds with a mix of free draining stony soils and clay loams.

The base wine was blended from parcels, some of which were aged on lees for up to 5 years. The base wine underwent secondary fermentation via the Charmat method to produce this complex, structured Brut Rosé.

Wine Analysis:

Alcohol 12.5 % v/v Residual sugar 4.9 g/L Acidity 5.9 g/L pH 3.16 Food Match:

Delicious as an aperitif, and very versatile for pairing with food. Perfect with a picnic, try this delightful wine with smoked salmon blinis or for the sweet tooth, chocolate-covered berries.



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