



Hāhā NV Brut Rosé

Variety

56% Chardonnay and 44% Pinot Noir.

Colour

Pale candy-floss pink with some peach hues.

Aroma

Fresh and lively, white stonefruit, melon, lifted floral notes and a hint of cherry.

Palate

A lovely elegant wine bursting with summer berries, stonefruit and a refreshing dry finish.

Analysis

Alcohol	12.5%
pH	3.16
Titratable Acidity	6.0 g/l
Residual Sugar	4.7 g/l

Wine Making

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 to produce this complex structured Brut Rosé.

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.

Food Matching

This wine is delicious as an aperitif, and very versatile for pairing with food. Perfect with brie, smoked salmon, prosciutto and chocolate-covered berries.