



BRUT CUVÉE

NV

A delicious blend of two classic sparkling wine grapes - Chardonnay and Pinot Noir. Perfect for every occasion, our bubbly has a lovely complexity and is delightfully drinkable. On the palate, a creamy peach ripeness combines with brioche, nutty notes and lemon and is beautifully balanced.

KEY VINEYARDS

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.

WINEMAKING

The base wine was carefully crafted from a selection of premium components, each aged on lees for up to five years to develop depth and complexity. After blending, the wine underwent secondary fermentation using the Charmat method, a technique that enhances freshness while preserving the wine's vibrant fruit character.

TECHNICAL DATA

Alcohol: 12.5%

pH: 3.04

Acidity: 6.3 g/L

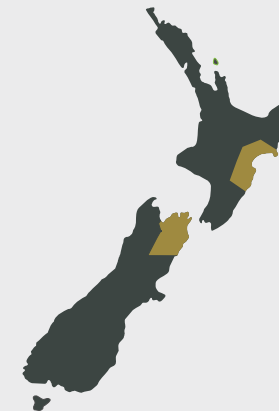
Residual Sugar: 2.4 g/L

TASTING NOTES

A lively and elegant sparkling wine that offers a refreshing burst of crispness and complexity. It opens with enticing aromas of nectarine, lemon peel, fig and a hint of oatmeal. On the palate, vibrant fruit flavours shine through, complemented by a fine, persistent mousse that provides a beautifully creamy texture. The wine is balanced with bright acidity and a clean, dry finish.

FOOD MATCH

Delicious as an aperitif, and very versatile for pairing with food. Perfect with cheese, oysters, smoked salmon and fish.



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WINE of NEW ZEALAND

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