



BRUT CUVÉE

NV

Our refreshed Hāhā Brut Cuvée brings a new look to a favourite classic. Made from Chardonnay and Pinot Noir, it's a sparkling crafted for every celebration, big or small.

KEY VINEYARDS

From vineyard sites in Hawke's Bay and Marlborough, two of New Zealand's premium winegrowing regions, where ancient riverbeds and a mix of stony soils and clay loams bring both brightness and depth to the fruit.

WINEMAKING

Our winemaking team blended a selection of premium base wines, each aged on lees for up to five years to build richness and complexity. The final blend was then given its sparkle using the Charmat method - a fresh, modern technique that keeps the wine vibrant, fruity, and wonderfully drinkable, resulting in a beautifully balanced Brut Cuvée with finesse, energy, and that signature Hāhā charm.

TECHNICAL DATA

Alcohol: 12.5%

pH: 3.27

Acidity: 5.8 g/L

Residual Sugar: 2.6 g/L

TASTING NOTES

Bright, lively, and effortlessly elegant with layers of ripe stone fruit, lifted by gentle brioche complexity and a pop of citrus. The palate is lively and beautifully balanced with a refreshing dry finish that keeps you coming back for one more sip.

FOOD MATCH

Perfect as your go-to aperitif and very versatile for pairing with food. Try it with oysters, smoked salmon, cheese, or your favourite Friday-night snacks.

