



# 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 blended from components which were aged on lees for up to 5 years. Once blended, it underwent secondary fermentation via the Charmat method to produce this complex, structured Brut Cuvée.

## TECHNICAL DATA

Alcohol: 12.5%

pH: 3.01

Acidity: 6.7 g/L

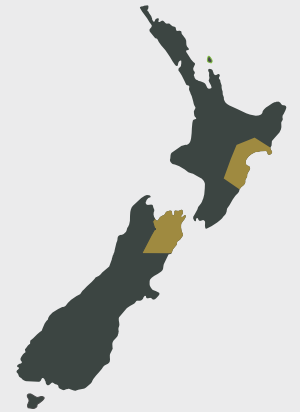
Residual Sugar: 3.6g/L

## TASTING NOTES

Elegant and delightfully inviting, showing nectarine, lemon peel, fig and oatmeal characters. Juicy fruit flavours with a creamy mouthfeel and vibrant acidity, finishing clean and dry.

## FOOD MATCH

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



**Hāhā**  
WINE of NEW ZEALAND

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