

Brut Cuvée

A delicious blend of two classic champagne 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.

Colour:

Bright yellow colour with light golden hues.

Aroma:

Creamy rich nose with a hint of toast, hazelnut and citrus.

Palate:

A creamy peach ripeness combines with complex brioche, nutty notes and lemon, beautifully balanced, finishing clean and dry.

Winemaking & Viticulture:

Produced from vineyards in the Marlborough region of New Zealand. The soils are ancient riverbeds with a mix of free draining stony soils and clay loams. Vertical shoot positioned trellising was used with three canes pruned and laid down providing an average of 4.5 tonnes per acre of fruit.

The base wine was blended from components 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 Cuvée.

Wine Analysis:

Alcohol 12.5 % v/v

Residual sugar 5.8 g/L

Acidity 6.4 g/L

pH 3.02

Food Match:

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



Haha Wine Company Ltd

27 Napier Road, Havelock North, Hawke's Bay, New Zealand

PO Box 8948, Havelock North, New Zealand

Phone +64 6 833 7814

Email: sales@hahawine.co.nz www.hahawine.co.nz

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