

# huia

Alc: 12.5% | TA: 6.9g/l | pH: 3.03 | RS 6g/l

Organic Chardonnay grapes

## Huia Blanc de Blancs 2019

### Vineyard / Vintage

Cooler flowering conditions lead to loose grape bunches which helped to minimize disease risk. A long dry summer resulted in pristine fruit with great concentration.

Our grapes were sourced from vines located in the Lower Omaka Valley and our Home Block in the Central Wairau Valley.

### Winemaking

This sparkling wine was made in the Traditional Method.

The fruit was hand harvest and whole bunch pressed before being racked into neutral French Oak barrels for ferment. After ferment the wine rested in cuve for 11 months. It was then bottled for tirage and left to age on lees for 4 years. The bottles were hand riddled over a 4 week period before being disgorged.

### Senses

Sight: Pale straw.

Smell: Brioche. Peach. Crème anglaise. Golden grapefruit. Toasted hazelnut. Yellow flowers

Taste: Nectarine and white peach. Marzipan. Pecan pie. Crusty bread. Truffle. Fresh lemon. Rich with bright acidity and a long complex finish.

Suitable for vegans.

