



TE AWANGA ESTATE

LOVED UP

Methode Traditionelle

HAWKE'S BAY 2015

A long time in the making. This is one of the most challenging wines we have ever made. Imagine this... grapes picked early, when acid is too high and sugar too low to make normal wine, fermented and put in the bottle cloudy with a little sweet reserve, then fermented for the second time to make bubbles... madness. Left in the dark, cool cellar to gain flavour, balance and length before it's disgorged, corked and labelled, FOUR YEARS LATER! But jingers it's a lovely drink. A no-expense spared homage to great French fizz

VINEYARD

Both the Pinot Noir and Chardonnay come from our Mangatahi vineyard. Planted on ancient river terrace formed by the Ngaruroro River, which now flows sixty metres below the vineyard. The remaining terraces are made up of greywacke gravels and a topsoil of windblown loess.

WINERY

We kept it simple and traditional in the winery and have used a blend of almost 50/50 Pinot Noir and Chardonnay. The fruit was hand picked and very gently whole bunch pressed, then the juice was cold settled, raked and fermented cool. Post ferment the wine rested on lees and went through MLF before heading for secondary fermentation in bottle to create the bubble. The wine was then aged on lees in bottle for four years before disgorging. We've added no dosage, so the texture all comes from concentrated fruit and traditional technique.

TASTE

Golden with a fine bead of bubbles, it's complex on the nose with vanilla, almond and brioche and brûlée flavours on the palate. The wine is generous, rich and mouth-filling and showing appealing secondary characters from extended aging on lees with a beautiful dry finish.

Alcohol: 12.0% **Standard Drinks:** 7.4 standard drinks

Allergens: Contains Sulphites. Traditionally fined with milk, traces may remain.



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Te Awanga Wines, 376 Parkhill Road,
Te Awanga, Hastings, Hawke's Bay.
www.teawangaestate.co.nz