



LOVED UP

Methode Traditionelle

HAWKE'S BAY 2016

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, SIX 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, racked 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 five years before disgorging.

TASTE

Golden straw with a fine bead of bubbles, it smells like a freshly baked pear and peach brioche and tastes like loquats and lychee with an attractive vanilla character.

The wine is generous, rich and mouth-filling and showing appealing secondary characters from extended aging on lees with a beautiful dry finish.

Alcohol: 13.0% **Standard Drinks:** 7.7 standard drinks

Allergens: Contains Sulphites.



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