



VILLA MARIA

NEW ZEALAND

Sparkling Brut Rose NV

Winemakers Comment

Pale pink copper in colour, this sparkling wine presents with fresh summer berries, crisp citrus and floral notes on the nose. The palate has lovely weight and texture with flavours of ripe berries and juicy peach offset with notes of brioche. This wine has a long lingering dry finish due to its fine acidity.

Serving Suggestion

Serve chilled to enjoy on its own as an aperitif, or match with a grazing platter including a selection of cheeses, charcuterie and fresh summer berries.

Season & Viticulture

Premium fruit from specific vineyards in Hawkes Bay in New Zealand's North Island were selected for this wine. These sites are managed specifically for sparkling wine production. The blend is predominantly Pinot Noir which provides the structure and sweet berry notes, with the addition of Chardonnay contributing fresh citrus and baking spice to the blend.

Winemaking

Crafted from Pinot Noir and Chardonnay, the grapes were gently pressed and juice settled right before racking and inoculation. Fermentation was controlled at low temperatures in stainless steel tanks to allow the development of fine, pristine flavours and malolactic fermentation was encouraged to build texture and mouthfeel in the base wine. This wine is a traditional non-vintage blend with new vintage wine providing freshness and reserve wine included to add richness and depth. Secondary ferment took place in a pressure tank prior to bottling.

Technical details

VARIETIES: 86% Pinot Noir, 14% Chardonnay

ALCOHOL: 12.0%

TOTAL ACIDITY: 6.88g/l

PH: 3.37

RESIDUAL SUGAR: 6.12g/l

