



DIAMOND HEART

PREMIUM SPARKLING WINES
BY MARISCO VINEYARDS

ORIGIN

Waihopai Valley, Marlborough.
79% Leefield Station Vineyard,
21% Waihopai River Vineyard.

VARIETY

100% Chardonnay.

VINTAGE

The growing season of vintage 2019 in Marlborough resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions.

However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage threw some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

WINEMAKING

Chardonnay fruit carefully chosen from select blocks within our Leefield Station and Waihopai River Vineyards make up this Blanc de Blancs

Méthode Traditionnelle. Handpicked in early March and very gently pressed to avoid any skin maceration, the resulting juice was fermented in 22% older French puncheons and 78% stainless steel tank. Post-fermentation, this wine underwent 100% malolactic fermentation and was aged on lees for 7 months, helping to balance the acidity and impart a subtle creaminess to the palate. The wine was blended and then underwent tirage (the addition of sugar and yeast) before being bottled in November 2019 for secondary fermentation. This Blanc de Blancs was subsequently aged on lees in bottle for 3 years and disgorged in February of 2023.

ANALYSIS

| | |
|---------------------|---------|
| Alcohol | 12.5% |
| pH | 3.02 |
| Titrateable Acidity | 7.01g/L |
| Residual Sugar | 7.6g/L |

TASTING NOTE

Initial delicate aromas of crushed Braeburn apples lead into a nuanced background of brioche and gently toasted almonds. The palate is crisp and juicy with a lovely balance between the firm acid backbone and yeast-derived creaminess. Fine, persistent bubbles ensure a finish of great length and freshness.

FOOD MATCHING

The clean and delicate flavours of this Blanc de Blancs will pair perfectly with fresh tuna sashimi, or for something different, enjoy with crispy mushroom arancini.

CELLARING POTENTIAL

6–8 years.

2019 BLANC DE BLANCS

