



## DIAMOND HEART

PREMIUM SPARKLING WINES  
BY MARISCO VINEYARDS

### ORIGIN

Waihopai Valley, Marlborough.  
76% Waihopai River Vineyard,  
24% Leefield Station Vineyard.

### VARIETY

100% Chardonnay.

### VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines.

### 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 28% older French puncheons and 72% 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 October 2018 for secondary fermentation. This Blanc de Blancs was subsequently aged on lees in bottle for 3 years and disgorged in late October 2021.

### ANALYSIS

Alcohol	12.0%
pH	3.31
Titrateable Acidity	7.52g/L
Residual Sugar	7.83g/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

Try with simple fresh oysters and a squeeze of lemon, or enjoy with a snack of crispy tempura vegetables.

### CELLARING POTENTIAL

6–8 years

## 2018 BLANC DE BLANCS

