



DIAMOND HEART

PREMIUM SPARKLING WINES
BY MARISCO VINEYARDS

ORIGIN

Waihopai Valley, Marlborough.
96% Leefield Station Vineyard,
4% Waihopai River Vineyard.

VARIETY OR BLEND

73% Pinot Noir, 27% 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

Pinot Noir and Chardonnay fruit carefully chosen from select blocks within our Leefield Station and Waihopai River Vineyards make up this Waihopai Cuvée 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. 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 Waihopai Cuvée was subsequently aged on yeast lees in bottle for 3 years and disgorged in January 2022.

ANALYSIS

Alcohol	12.0%
pH	3.06
Titrateable Acidity	6.5g/L
Residual Sugar	7.6g/L

TASTING NOTE

As a blend of Chardonnay and Pinot Noir – the Waihopai Cuvée embraces what we love about both varieties; the Chardonnay offers aromas of freshly baked bread and green apple while the Pinot Noir provides an elegant, perfumed complexity.

The palate is richly textured from the extended lees contact and is balanced by a beautifully crunchy acidity that leads to a dry, crisp finish.

FOOD MATCHING

This Pinot Noir dominant Waihopai Cuvée will match beautifully with the earthiness of mushrooms on crispy toast, and will also be a great accompaniment to a canapé of duck breast with spiced cherry chutney.

CELLARING POTENTIAL

6–8 years

2018 WAIHOPAI CUVÉE

