



Huia Blanc de Blancs 2018

100% Organic Chardonnay

RS: 6 g/l / Alc: 12% / TA: 6.8 g/l / pH: 3.20

The vineyards selected for this wine are Huia home block, planted in 1995 using Dijon 95 vines come from the Meursault region in Burgundy France, the site has a combination of sandy to very stony alluvial silts.

The grapes hand-harvested, whole bunch pressed
The juice was racked off to barrels for fermentation.
A warm fast ferment was encouraged.

The base wines underwent full malolactic fermentation and were aged on gross lees in neutral French oak.

The secondary yeast fermentation was conducted in the bottle and was aged on the yeast lees for 32 months.

The bottles were hand riddled over a five week period before being disgorged on the 9th May 2022

Senses

Sight: Warm gold.

Smell: fresh peach and citrus with a hint of brioche.

Taste: Fresh backed bread underpins the light citrus and peach fruit while retaining freshness on the palate.
A creamy fresh dry finish.

Food Matches:

Fish and chips (especially by the beach).

Veggie Burgers.

Perfect as the last glass of the night. Refreshes and fulfils.



Suitable for vegans.