



Tahuna Sparkling Brut NV

Tā-hu-nā (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

Region – Hawke's Bay

Varieties – Chardonnay

Winemaking Notes – The fruit is gently pressed off to cool ferment in stainless steel tanks. Post ferment, it is left for a short period on gross lees to develop texture and mouthfeel. It is then blended and bottled while young and fresh.

Technical Notes – Alcohol: 12.%, pH: 3.14, TA: 6.9 g/L, Residual Sugar: 10.4 g/L

Tasting Notes – The Tahuna Sparkling Brut NV is a fruit driven style with a fine bead and fresh melon and apple flavours on the palate. It is a clean and refreshing wine that should be well chilled before serving.

Food Match - Excellent as an aperitif or with oysters and other seafood.