



Vilaura 2019 Hawke's Bay Blanc de Blanc

Tasting notes

Light yellow gold in colour with a fine persistent bead. Aromas of white peach, lemon citrus and crisp green apple. Notes of baked bread and ginger spice on the nose with a subtle nutty character. On the palate a crisp acidity is balanced with creamy textures held up by a concentrated long finish. Extra Brut in style, this very dry Methode Traditionelle is best enjoyed as an aperitif or to accompany an Entree course.

Viticulture

Clone 95 Chardonnay

Hand harvested as whole bunches from the Korokipo region of the Hawke's Bay

Picked on the 6th of March 2019 at 18.6 Brix, 11.0g/L Titratable Acidity, PH 3.16.

Winemaking

Whole bunch pressed to extract no more than 580L/tonne.

Inoculated with a yeast isolate from Champagne.

Fermented and aged in both Stainless steel vats and Oak Barriques.

Full Malolactic fermentation.

The base wine is assembled and tirage bottled 8 months from harvest.

Technical Summary

Sur lee bottle aging	Minimum 36 months (refer to back label)
Dosage	3.0g/L
Alcohol	12.0 %