



Huia Blanc de Blancs 2005

Residual Sugar: 6g/l
TA: 6.4g/l
pH: 3.20
Alcohol: 12.5%

Background:

Huia Blanc de Blancs is a sparkling wine made in the traditional method. The 2005 vintage was an excellent year in Marlborough. The grapes developed very good flavours and balance. This vintage is one hundred percent Chardonnay.

Winemaking:

The grapes were hand picked and whole bunch pressed. Then 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 old French oak. The secondary yeast fermentation was conducted in the bottle and was aged on the yeast lees for three and a half years. The bottles were hand riddled over a five week period before disgorging.

Tasting Note:

The 2005 Huia Blanc de Blancs displays an excellent fine bead and good bubble retention. The nose shows lovely bready and biscuity characters with an underlying toastiness. The palate is rich in peach fruit with ripe citrus flavours. There is a delicate creaminess ending with a long elegant dry finish.

Food Matches:

Huia Blanc de Blancs is delicious with: canapés, fresh and oven baked oysters, sushi, smoked salmon and fresh seafood.

