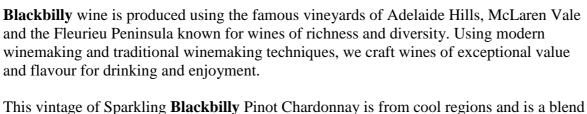


NV4 Pinot Chardonnay

Cuvee Brut



of 65% Pinot noir and 35% Chardonnay. This wine shows all the attributes of this classic blend with freshness. Produced in a Brut de Brut style, this wine will suit many delicately flavoured foods and particularly as an aperitif. Enjoy anytime!

Tasting Note

Light straw with distinct green hues and persistent mousse. Lively! Colour:

Nose: Citrus, apple and confectionary aromas with a light strawberry note.

Uncomplicated biscuit, bread and yeast notes with a fresh citrus flower lift.

Palate: Active plate with good fizz aptly combines with crisp acidity and a drier

> finish but with a little sweetness on the back palate. Clean and crisp with good depth of flavour and balance of fruit flavours with some yeasty

maturation development.

Potential: Drink now, cold from the ice bucket! Short term cellaring will add

complexities but enjoy young and fresh.

Foods: Sparkling wine is suited as an aperitif or with the more delicately flavoured

foods.

Technical: Bottled October 2009. Alcohol 12.5%, pH 3.03, TA 6.3 Residual sugar

10g/L. Winemaking by Nick Haselgrove & Warren Randall

Barcode: 9334652000059; Packed in 12 x 750ml cartons









