

Category:	WINE
Style:	SPARKLING METHODE
Variety:	SPARKLING
Region:	MARLBOROUGH
Vintage:	2024
Volume:	750ml
Vineyard:	Brawn Vineyard Organically Family Farmed Gewurtztraminer 63%, Riesling 37%
Vinification:	Handpicked 28.03.2024 Whole Bunch Pressed 28.03.24 Stainless Steel Fermented Hand Bottled with 16g/l residual sugar to finish off fermenting over the winter in bottle on 02.07.24
Appearance:	Golden straw colour Healthy sediment will remain in the bottom of the bottle
Bouquet:	aromatic nose pear drop, honey dew and candied quince
Palate:	A mouth filling, luscious palate with a lively bead of fizz

Technical Analysis:

Alcohol:	12.00%	pH:	3.56
Residual Sugar:	<3g/l	Packaging:	6 x 750ml
Titrateable Acidity:	4.4	Hancocks Product:	16172