SECKFORD AGENCIES

TAPI BY A & K

CUVÉE BRUT, TAPI

Vintage | Non vintage



Classic Chardonnay Pinot Noir mix, from sustainable & organic vineyards in the Wairau Valley.100% barrel fermented in old French oak barriques with secondary fermentation in Stainless steel to preserve aromas and freshness.

TASTING NOTE

Aromas of grapefruit, red apple and lemon curd, with hints of hazelnut and vanilla. Flavours of lemon zest and nectarine on the palate. Textural acidity provides length and persistence, with notes of almond biscuit dough on the finish.

VINIFICATION DETAILS

Hand-picked in the vineyard and gently whole-bunch pressed in the winery, 100% barrel fermented in old French oak barriques then aged in these barriques on lees for 6 months. Secondary fermentation is completed in stainless steel to preserve aromas and freshness, taking 6-8 weeks to complete

AWARDS

Orbit: 94 pts
Halliday: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	9.0
pH	**Acidity**
3.11	6.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Chardonnay/ Pinot	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Gus Altschwager & Mark Kenneally	None	Muselet cage	Marlborough	Yes