

## 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











### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	9.0
pH	Acidity
3.11	6.5

### AWARDS

Orbit: 94 pts

### ATTRIBUTES

 Origin New Zealand	 Variety Chardonnay/ Pinot	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Gus Altschwager & Mark Kenneally	 Fining Agent None	 Closure Muselet cage	 Region Marlborough	 Vegan Yes