

SPARKLING ROSE NV



FOOD MATCH

Great with smoked salmon, cured meats or lovely with a goats' cheese.

TECHNICAL

Alcohol: 12.0 %
Total Acid: 7.0 g/L
pH: 3.06
Residual Sugar: 10 g/L
Bottled: Nov 20

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VINTAGE & VINE

Our newest edition to the Luna family of wines!

This delightful sparkling is made from 100% Pinot Noir and had its' genesis in vintage 2018 when the first batch of 'base wine' went into barrel for fermentation and maturation. More followed in 2019 with this first bottling finally going ahead in November 2020.

The practice of maturing base wine from multiple vintages to craft a 'NonVintage' sparkling wine is the foundation of quality sparkling wine production. The practice ensures that the finished product is made from already 'matured' wine, giving extra complexity and integration. Additionally, it helps create consistency across multiple bottlings over subsequent years.

Our sparkling Rose will always be made in this fashion, and, as with all our wines the fruit used to create this sparkling wine comes 100% from our own vineyards. The next batch won't be in bottle until 2022 so quantities of this current release are limited! Better get in quick!

TASTING NOTE

Copper wire/smoked salmon hue. A 'Provence' Rose type of colour.

A complex and very engaging bouquet.... I smell some classic sparkling wine notes, fresh baked brioche, nougat and cream cheese; all derived from well made lees matured base wine, but also there is plenty of more playful and fun stuff like pink candy floss and strawberry sherbet which suggests a more easy going and welcoming vibe.

Creamy, soft and delicious to drink! The mousse (the bubbles) is gently persistent and integrated giving the wine some zip and freshness but without any drying tartness. Very moreish. Could be a challenge sticking to just one glass! Not for cellaring! Drink up.