

GREYROCK

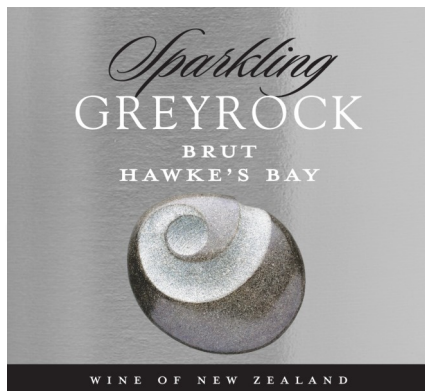


GREYROCK SPARKLING BRUT NV

Region	Hawke's Bay
Varieties	Chardonnay
Alcohol:	12%
pH:	3.14
TA:	6.9 g/L
Residual Sugar:	10.4 g/L
Bottle Barcode:	9421003817432
Case Barcode:	9421003817449 (12 bottle case)

Greyrock Philosophy

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.



Vineyards

The Chardonnay for the Greyrock Sparkling Brut NV is sourced from Greyrock's Hawke's Bay vineyards which have a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide the depth and complexity of flavour in this wine.

Winemaking Notes

The fruit is gently pressed off to cool ferment in stainless steel tanks. Post ferment, it is left for a short period on gross lees to develop texture and mouth-feel. It is then blended and bottled while young and fresh.

Tasting Notes

The Greyrock Sparkling Brut NV is a fruit driven style with a fine bead and fresh melon and apple flavours on the palate. It is a clean and refreshing wine that should be well chilled before serving.

Food Match

Excellent as an aperitif or with oysters and other seafood.

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